



Space Shuttle Cake

 Dairy Free

READY IN



195 min.

SERVINGS



15

CALORIES



223 kcal

DESSERT

Ingredients

- ☐ 0.7 oz decorating gel black
- ☐ 2 gumdrops red
- ☐ 6 m&m candies red soft
- ☐ 3 small m&m candies
- ☐ 15 servings m&m candies blue red
- ☐ 15 servings green beans red
- ☐ 2 containers vanilla frosting
- ☐ 1 box cake mix yellow

- ☐ 3 frangelico
- ☐ 15 servings frangelico with wrapping paper and plastic food wrap or foil (17xes)
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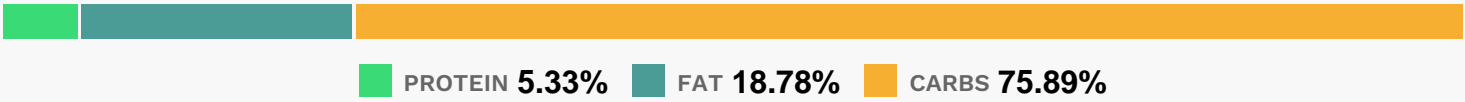
Equipment

- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ serrated knife

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pan). Grease or spray bottom and sides of 13x9-inch pan. Make and bake cake as directed on box for 13x9-inch pan. Cool 10 minutes; remove cake from pan to cooling rack. Cool completely, about 1 hour. Refrigerate or freeze cake 1 hour until firm.
- ☐ Using serrated knife, cut rounded dome from top of cake to make flat surface; place cake cut side down.
- ☐ Cut cake as shown in diagram (template can be found under the Tips below).
- ☐ On tray, place cake piece
- ☐ Arrange pieces 2, 3 and 4 as shown in diagram, trimming to fit, standing up piece 3 for top fin. Trim point of piece 2 for nose of shuttle. Attach each piece with a small amount of frosting.
- ☐ Frost cake with a thin layer of frosting to seal in crumbs. Freeze 30 to 45 minutes to set frosting.
- ☐ Add final coat of frosting to cake, using up remaining frosting.
- ☐ Use licorice to make diagonal lines across nose of shuttle and to outline top fin. Use M&M's minis chocolate candies to outline tip, wings and back of shuttle.
- ☐ Add large and small stars to wings and back; add round candies to both sides of fin. Write "USA" or another message on top of fin with decorating gel. Insert candles at end of shuttle. If desired, just before serving, light candles for "liftoff." Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:11.13, Glycemic Load:1.22, Inflammation Score:-4, Nutrition Score:6.5217390397321%

Flavonoids

Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 1.5mg, Quercetin: 1.5mg, Quercetin: 1.5mg, Quercetin: 1.5mg

Nutrients (% of daily need)

Calories: 223.28kcal (11.16%), Fat: 4.74g (7.3%), Saturated Fat: 2.85g (17.79%), Carbohydrates: 43.13g (14.38%), Net Carbohydrates: 40.81g (14.84%), Sugar: 26.63g (29.59%), Cholesterol: 2.34mg (0.78%), Sodium: 265.13mg (11.53%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.03g (6.05%), Vitamin K: 24.67µg (23.49%), Phosphorus: 127.77mg (12.78%), Calcium: 111.18mg (11.12%), Folate: 41.6µg (10.4%), Fiber: 2.32g (9.28%), Manganese: 0.18mg (9.23%), Vitamin B1: 0.12mg (8.32%), Vitamin A: 414.44IU (8.29%), Vitamin C: 6.8mg (8.25%), Iron: 1.48mg (8.2%), Vitamin B2: 0.14mg (8.07%), Vitamin B3: 1.2mg (6.01%), Vitamin B6: 0.1mg (5.2%), Magnesium: 17.2mg (4.3%), Potassium: 132.3mg (3.78%), Vitamin E: 0.54mg (3.63%), Copper: 0.06mg (3.14%), Vitamin B5: 0.25mg (2.49%), Selenium: 1.37µg (1.95%), Zinc: 0.23mg (1.5%)