



## Sparkling snowflake cake



Vegetarian



Gluten Free



Dairy Free



Low Fod Map

READY IN



90 min.

SERVINGS



12

CALORIES



88 kcal

## Ingredients

- ☐ 1 link fruit jell-o® mix with marzipan and ready-to-roll white icing (see below)
- ☐ 250 g chocolate icing white
- ☐ 1 chocolate icing soft
- ☐ 1 balls edible gold dust fine

## Equipment

## Directions

- ☐ Knead the ready-to-roll icing until smooth, then roll out to approx 1cm thickness. Using snowflake cutters of various sizes, stamp out 3 snowflake shapes.
- ☐ Lay the snowflakes on baking parchment on a flat surface and leave overnight to harden. Keep any trimmings and wrap up in cling film.
- ☐ Next day, make the royal icing. Drop a writing tube into a piping bag and spoon in a third of the icing.
- ☐ Spread the rest around the base of the cake to create a snowdrift effect. Pipe snowflake outlines over the cut-out snowflake shapes and pipe snowflakes all over the surface of the cake in different sizes and designs. Leave for 1 hr until the icing has hardened slightly, then sprinkle silver lustre over the cake, snowdrift and snowflakes.
- ☐ Using the leftover ready-to-roll white icing, mould thimble-sized supports for your snowflakes to lean against. Position the snowflakes on the top of the cake. Finally, fix the silver balls to the icing with a little more of the royal icing. Finish by scattering sparkles over.

## Nutrition Facts



## Properties

Glycemic Index:7.17, Glycemic Load:6.11, Inflammation Score:0, Nutrition Score:0.4517391325663%

## Nutrients (% of daily need)

Calories: 87.68kcal (4.38%), Fat: 3.39g (5.21%), Saturated Fat: 0.62g (3.88%), Carbohydrates: 14.26g (4.75%), Net Carbohydrates: 14.26g (5.19%), Sugar: 13.24g (14.71%), Cholesterol: 0mg (0%), Sodium: 38.53mg (1.68%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0g (0%), Vitamin B2: 0.06mg (3.72%), Vitamin K: 2.72µg (2.59%), Vitamin E: 0.32mg (2.13%)