



## Sports Party Cake

 Dairy Free

READY IN



265 min.

SERVINGS



15

CALORIES



129 kcal

DESSERT

## Ingredients

- 15 servings purple gel food coloring
- 1.5 containers fluffy frosting white
- 1 box duncan hines classic decadent cake mix (any flavor\*)
- 15 servings frangelico with wrapping paper and plastic food wrap or foil (15xes)
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## Equipment

- frying pan
- oven

- wire rack
- toothpicks
- cutting board
- serrated knife

## Directions

- Heat oven to 350F (325F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour.
- Make and bake cake as directed on box for 13x9-inch pan. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 1 hour. For easier handling, refrigerate or freeze cake 30 to 60 minutes or until firm.
- Meanwhile, tint 2 1/4 cups of the frosting with food color as desired for your favorite teams jersey color. Tint 1/2 cup frosting as desired for team name and numbers.
- Remove cake from freezer. Using serrated knife, cut rounded top off cake to level surface; place cake cut side down on cutting board.
- Place short side of cake toward you. Poke toothpick in cake at a point 4 inches from top and 1 inch from outside edge, on both sides. Poke toothpick in cake at bottom, 1 inch from outside edge, on both sides.
- Cut 1x8-inch piece (marked with toothpicks) from outer edge of each side.
- Cut each piece in half crosswise, forming 4 (1x4-inch) pieces.
- Cut neck hole from top of cake.
- On tray, place largest piece of cake. Using small amount of jersey-colored frosting, attach 2 small rectangular pieces on each side of top of cake to lengthen sleeves. Frost with a thin layer of frosting to seal in crumbs. Refrigerate or freeze 30 to 60 minutes to set frosting.
- Frost entire cake with jersey-colored frosting. Pipe other color frosting onto cake to create team name, numbers and shirt trim. Store loosely covered.

## Nutrition Facts

 **PROTEIN 4.38%**  **FAT 8.94%**  **CARBS 86.68%**

## Properties

Glycemic Index:2.87, Glycemic Load:0.03, Inflammation Score:-1, Nutrition Score:2.6152173967465%

## Nutrients (% of daily need)

Calories: 128.63kcal (6.43%), Fat: 1.29g (1.98%), Saturated Fat: 0.68g (4.22%), Carbohydrates: 28.1g (9.37%), Net Carbohydrates: 27.72g (10.08%), Sugar: 14.57g (16.19%), Cholesterol: 0mg (0%), Sodium: 239.04mg (10.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.42g (2.84%), Phosphorus: 116.17mg (11.62%), Calcium: 75.49mg (7.55%), Folate: 24.13µg (6.03%), Vitamin B1: 0.07mg (4.99%), Vitamin B2: 0.08mg (4.42%), Selenium: 2.96µg (4.23%), Vitamin B3: 0.82mg (4.11%), Iron: 0.67mg (3.73%), Manganese: 0.07mg (3.53%), Vitamin E: 0.3mg (2.01%), Fiber: 0.38g (1.52%), Copper: 0.03mg (1.4%), Zinc: 0.16mg (1.06%), Vitamin B5: 0.1mg (1.01%)