



## Stencil Birthday Cake

 Dairy Free

READY IN



133 min.

SERVINGS



16

CALORIES



240 kcal

DESSERT

### Ingredients

- ☐ 1 box cake mix yellow your favorite (or flavor)
- ☐ 16 oz vanilla frosting
- ☐ 1 serving the petals from dandelion flowers
- ☐ 1 serving sprinkles
- ☐ 1 serving purple gel food coloring assorted

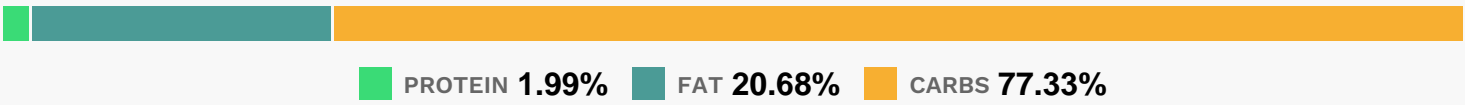
### Equipment

- ☐ oven

# Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Make, bake and cool cake as directed on box for two 8-inch or 9-inch rounds.
- ☐ Reserve 1/4 cup of the frosting.
- ☐ Place 1 cake layer, rounded side down, on serving plate.
- ☐ Spread with about 1/3 cup frosting.
- ☐ Place other layer, rounded side up, on top. Frost side and top of cake with remaining frosting.
- ☐ Position stencil on top of cake.
- ☐ Sprinkle colored sugars over stencil, being careful not to mix colors or get sugar on other areas of cake surface; remove stencil. Tint reserved 1/4 cup frosting with 2 drops of desired food color.
- ☐ Place frosting in decorating bag with writing tip #
- ☐ Pipe desired message on cake. Pipe design on edge of plate if desired.

# Nutrition Facts



# Properties

Glycemic Index:2.69, Glycemic Load:8.28, Inflammation Score:-1, Nutrition Score:2.9682608739189%

# Nutrients (% of daily need)

Calories: 240.09kcal (12%), Fat: 5.52g (8.5%), Saturated Fat: 1.4g (8.72%), Carbohydrates: 46.47g (15.49%), Net Carbohydrates: 46.08g (16.76%), Sugar: 32.45g (36.05%), Cholesterol: 0mg (0%), Sodium: 287.4mg (12.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.2g (2.39%), Phosphorus: 105.32mg (10.53%), Vitamin B2: 0.16mg (9.43%), Calcium: 69.03mg (6.9%), Folate: 24.24µg (6.06%), Vitamin B1: 0.08mg (5.17%), Vitamin E: 0.73mg (4.87%), Vitamin K: 4.62µg (4.4%), Iron: 0.75mg (4.18%), Vitamin B3: 0.81mg (4.05%), Manganese: 0.06mg (3.09%), Fiber: 0.39g (1.57%), Selenium: 1µg (1.43%), Vitamin B5: 0.13mg (1.33%), Vitamin B6: 0.02mg (1.24%), Copper: 0.02mg (1.16%)