



Wedding Cake Place Cards

 Dairy Free

READY IN



44 min.

SERVINGS



8

CALORIES



631 kcal

Ingredients

- ☐ 8 servings cellophane bags
- ☐ 1 bottle champagne extract
- ☐ 4 egg whites lightly beaten
- ☐ 8 servings food coloring
- ☐ 2 bunches grapes cut into 10 small bunches
- ☐ 8 servings edible silver candies
- ☐ 2 cups powdered sugar
- ☐ 8 servings silver ribbon
- ☐ 2 cups sugar

- ☐ 1 package sugar cookie dough
- ☐ 8 servings water

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ cookie cutter
- ☐ cutting board

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Combine dough with a few drops of extract and 1/4 cup of the powdered sugar. On a floured cutting board, roll out dough to 1/4-inch thick. Using cookie cutter cut out shape of wedding cake and place on ungreased cookie sheet.
- ☐ Bake cookies for 12 to 14 minutes, until golden brown.
- ☐ Let cool. In a small bowl, combine remaining powdered sugar with a little water.
- ☐ Whisk until combined. Consistency can be adjusted with more water or sugar.
- ☐ Using food coloring, create white icing and green icing.
- ☐ Transfer each to a separate piping bag with fine tip; create an outline of white icing around perimeter of cookie. When perimeter has dried, fill in center of cookie with green icing. Write guests' names on cookies and accent with silver and/or gold nonpareils.
- ☐ Let cookies set for 4 to 6 hours and then transfer to a cellophane bag, taking care not to smear writing. Tie with ribbon.
- ☐ To add an extra accent, dip grapes in egg whites and shake off. Dip into sugar and let dry. Attach grapes to ribbon.

Nutrition Facts



Properties

Glycemic Index:14.51, Glycemic Load:37.4, Inflammation Score:-3, Nutrition Score:4.4786956660126%

Nutrients (% of daily need)

Calories: 630.51kcal (31.53%), Fat: 11.34g (17.45%), Saturated Fat: 4.3g (26.86%), Carbohydrates: 120.71g (40.24%), Net Carbohydrates: 119.67g (43.52%), Sugar: 108.88g (120.98%), Cholesterol: 6.53mg (2.18%), Sodium: 168.35mg (7.32%), Alcohol: 6g (100%), Alcohol %: 1.48% (100%), Protein: 4.38g (8.76%), Vitamin B2: 0.16mg (9.41%), Phosphorus: 90.49mg (9.05%), Iron: 1.59mg (8.81%), Vitamin K: 8.02µg (7.64%), Manganese: 0.15mg (7.35%), Selenium: 4.9µg (7.01%), Vitamin B1: 0.1mg (6.8%), Folate: 26.66µg (6.66%), Potassium: 225.86mg (6.45%), Vitamin B3: 1.13mg (5.64%), Copper: 0.11mg (5.58%), Magnesium: 18.32mg (4.58%), Calcium: 43.19mg (4.32%), Fiber: 1.04g (4.15%), Vitamin B6: 0.05mg (2.7%), Zinc: 0.23mg (1.51%), Vitamin B5: 0.14mg (1.4%), Vitamin A: 68.77IU (1.38%), Vitamin C: 1.1mg (1.33%)