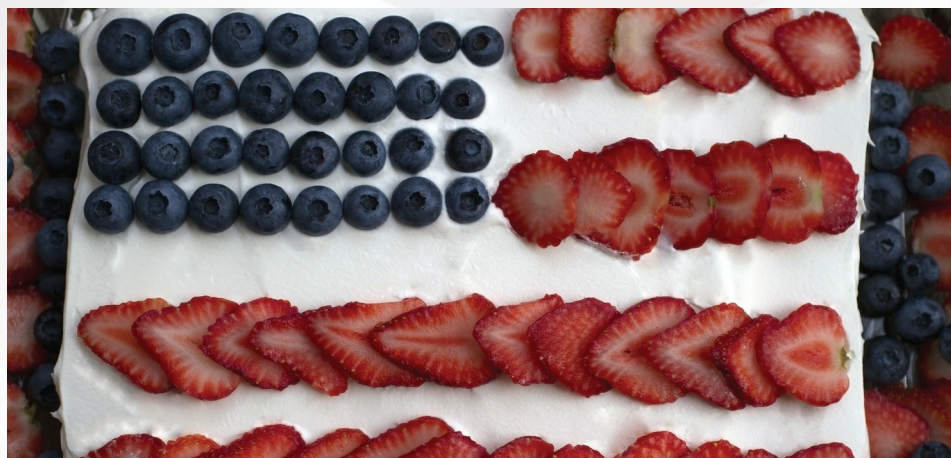


# Flag Cake



Preparation time: 60 minutes

Baking time: 20 minutes

Recipe makes: 1 cake

## Ingredients

### Cake

1/2 cup sugar  
1/2 cup butter, softened at room temperature  
1 ½ cups low protein all-purpose baking mix  
2 tsp baking powder  
2/3 cup almond milk, unsweetened  
2 tsp egg replacer  
2 tsp vanilla extract  
7 medium-sized strawberries, fresh, sliced  
25 small blueberries, fresh

### Buttercream Icing

3/4 cup butter, softened at room temperature  
2 cups confectioners (powdered) sugar  
1–2 Tbsp almond milk, unsweetened  
1/4 tsp vanilla extract

## Directions

### Cake

- 1 Preheat oven to 360° F.
- 2 Cream sugar and butter in a medium-sized bowl.
- 3 Add low protein baking mix and baking powder; rubbing together with your hands until it resembles breadcrumbs.
- 4 In a separate bowl combine almond milk, egg replacer and vanilla.
- 5 Add the wet mixture to the dry, and mix until well combined.
- 6 Pour batter into a parchment paper-lined 7 inch square cake tin, and bake in the preheated oven for 15 minutes, or until toothpick inserted in the center comes out clean.
- 7 Remove from oven, place on a cooling rack.

### Buttercream Icing

- 1 Beat the butter in a large bowl until soft.
- 2 Add half of the powdered sugar and beat until smooth.
- 3 Add remaining sugar, one tablespoon of almond milk, and vanilla; beating until creamy and smooth. Beat in the remaining milk, if necessary, to reach your desired consistency.

### To Decorate

- 1 Spread 3/4 of the icing on top of the cooled cake.
- 2 Make a square with the blueberries in the upper left corner of the cake.
- 3 Place a row of strawberries across the top of the cake like a red stripe.
- 4 Add the remaining icing into a pastry bag fitted with a star tip, and pipe a row of white stripes below the strawberries.
- 5 Alternate rows of strawberries and icing until the flag is completed.

## Nutrition Info Per Serving (1/12th cake)

Calories: 340 | Protein: 0.4 g | Phenylalanine: 18 mg

**This recipe is suitable for those following a protein-restricted diet. Be sure to check with your healthcare professional before making changes to your diet.**

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This recipe was analyzed using HowMuchPhe.org. The nutrition information could change depending on the brand of the product you choose and should only serve as a guideline. Check the nutrition label of any product substitution to ensure it is suitable for you. Refer to labels for allergen information and suitability.

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