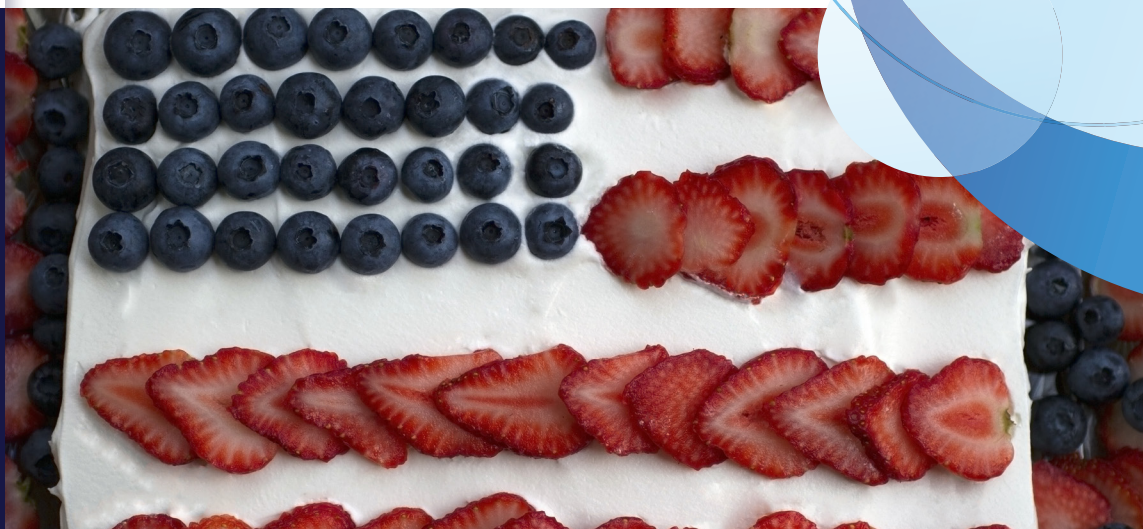


**Recipe makes**  
1 cake

**Prep time**  
60 minutes

**Bake time**  
20 minutes



## NUTRITION INFO PER SERVING (1/12th cake)

**Calories** 340

**Protein** 0.4 g

**Phenylalanine** 18 mg

## INGREDIENTS

### CAKE

- 1/2 cup sugar
- 1/2 cup butter, softened at room temperature
- 1 1/2 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.

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

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. Always 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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