

CELEBRATION CAKE

Recipe makes
1 cake (8 pieces)

Prep time
15 minutes

Bake time
25 minutes



NUTRITION INFO PER SERVING (1 piece)

Calories 420

Protein 0.5 g

Phenylalanine 20 mg

INGREDIENTS

4 cups (500 g) Low Protein
Vanilla Flavor Cake Mix

½ cup (130 g) Margarine,
softened at room
temperature

1 cup (250 ml) Water

1 ½ cup (400 g) Rich cream
cheese style frosting (store
bought)

2 Tbsp (30 g) Raspberry jam

5 **Vitabite**® bars, grated
(optional)*

Permitted sprinkles
and edible decorations
(optional)*

*Please note optional
ingredients are not included in
the nutrition analysis.

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Place cake mix into a medium-sized bowl.
- 3 Add margarine and water to the cake mix. Using an electric mixer, mix well for 1 minute.
- 4 Pour evenly into two greased and parchment paper-lined 8 inch cake tins.
- 5 Bake for 20-25 minutes or until a skewer inserted into the cakes comes out clean.
- 6 Cool for 5 minutes, then transfer to a wire rack and cool completely.
- 7 Place one cake upside down onto a cake stand.
- 8 Using a spatula, spread 1/3 of the frosting on the top.
- 9 Spread the jam over the top of the second cake.
- 10 Carefully flip the second cake over so the jam is on the bottom of the cake and stack onto the frosted top layer of the first cake.
- 11 Spread remaining frosting on the top of the cake and sides.
- 12 Decorate with grated **Vitabite** and your choice of permitted sprinkles and edible decorations.
- 13 Place candles on the top and make a wish!

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.

Vitabite® is a food for special medical purposes and must be used under medical supervision.

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