



Baby Block Cake

 Dairy Free

READY IN



145 min.

SERVINGS



12

CALORIES



305 kcal

DESSERT

Ingredients

- 1 box cake mix white
- 0.5 teaspoon almond extract
- 2.7 oz pizza dough blue red
- 12 oz fluffy frosting white
- 1 serving chocolate icing (any colors)
- 1 serving frangelico (any shape)

Equipment

- oven

- knife
- wire rack

Directions

- Heat oven to 350°F. Grease bottoms only of 2 (8-inch) square pans with shortening or cooking spray.
- Make cake batter as directed on box, adding almond extract with the water. Divide batter in half. Stir 2 drops blue food color into one half; stir 2 drops red food color into other half.
- Pour into pans.
- Bake as directed on box for 8-inch pans. Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove from pans to cooling rack. Cool completely, about 1 hour.
- Place 1 cake layer on serving plate; spread with 1/2 cup white frosting. Top with second cake layer, bottom side down.
- Spread frosting evenly on side and top of cake. Decorate cake as desired to look like baby block, using decorating icing and decors. Store loosely covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:7.17, Glycemic Load:8.96, Inflammation Score:-1, Nutrition Score:3.9886956318565%

Nutrients (% of daily need)

Calories: 304.7kcal (15.23%), Fat: 6.76g (10.4%), Saturated Fat: 1.8g (11.26%), Carbohydrates: 58.94g (19.65%), Net Carbohydrates: 58.37g (21.23%), Sugar: 37.91g (42.12%), Cholesterol: 0mg (0%), Sodium: 401.16mg (17.44%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Protein: 2.27g (4.53%), Phosphorus: 150.72mg (15.07%), Vitamin B2: 0.19mg (10.96%), Calcium: 95.29mg (9.53%), Folate: 32.61µg (8.15%), Vitamin B1: 0.1mg (6.44%), Iron: 1.06mg (5.9%), Vitamin E: 0.84mg (5.63%), Vitamin B3: 1.1mg (5.48%), Selenium: 3.74µg (5.34%), Vitamin K: 5.15µg (4.91%), Manganese: 0.09mg (4.44%), Fiber: 0.57g (2.28%), Copper: 0.04mg (1.75%), Zinc: 0.22mg (1.47%), Vitamin B5: 0.14mg (1.44%), Magnesium: 5.07mg (1.27%), Potassium: 37.39mg (1.07%)