



Baby Cake--It's a Boy!

 Dairy Free

READY IN



165 min.

SERVINGS



12

CALORIES



325 kcal

DESSERT

Ingredients

- 12 servings chocolate-covered peanuts with wrapping paper and plastic food wrap or foil
- 1 drop drop natural food coloring green
- 2 drops purple gel food coloring
- 15 drops purple gel food coloring blue
- 1 container fluffy frosting white betty crocker®
- 1 box cake mix white yellow betty crocker® supermoist®
- 2 cups frangelico white
- 2 cups frangelico white

Equipment

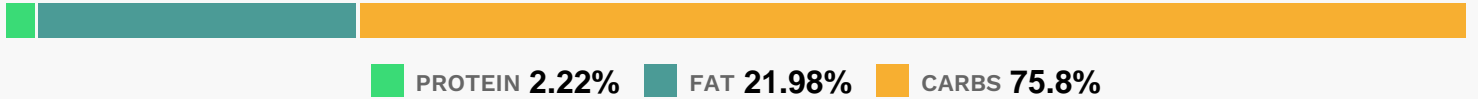
- bowl
- oven
- knife
- toothpicks
- muffin liners
- mini muffin tray

Directions

- Heat oven to 325°F. Grease 1 1/2-quart ovenproof bowl (8 inches across top) with shortening; coat with flour (do not use cooking spray). Lightly grease 3 muffin cups in mini muffin pan.
- Make cake batter as directed on box.
- Pour batter into 3 mini muffin cups, filling two-thirds full; pour remaining cake batter into 1 1/2-quart bowl.
- Bake cupcakes 11 to 14 minutes, bowl 47 to 53 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes.
- Remove cakes from mini muffin cups and bowl; place rounded sides up on cooling racks. Cool completely, about 1 hour. If necessary, cut off rounded tops of cakes.
- Place bowl cake on tray, cut side down.
- Cut 1 mini cupcake in half from top to bottom.
- Place half of the mini cupcake cut side against one of the whole mini cupcakes; use toothpick to hold them together. Repeat with remaining cupcake and half cupcake. Use frosting to adhere cupcakes to bowl cake for booties, with half cupcakes facing out. Use toothpicks if necessary.
- Spread 1/3 cup frosting in thin layer over side and top of cake to seal in crumbs. Freeze cake 30 to 45 minutes to set frosting.
- Reserve 1/4 cup frosting in small bowl.
- Spread remaining frosting over cake, frosting more heavily on side of bowl cake with booties; this will be baby's diaper. To reserved 1/4 cup frosting, add 3 drops neon blue food color, stirring until well blended.

- Spread blue frosting on mini cupcakes.
- On work surface, roll out 1/4 cup of the white fondant to 1/8 inch, and cut shapes out for soles of booties; press onto cupcakes, using colored frosting as glue.
- Knead 6 drops neon blue food color into 1 cup of the fondant. On work surface, roll out to 1/8 inch into rectangle. Gently lift rectangle, and drape over cake across from booties to make blanket, making wrinkles and folds as you place the rectangle.
- Knead 3 drops neon blue food color into 1/4 cup of the fondant, and roll out to 1/8 inch on work surface into long strip. Use pastry wheel to make scalloped edge. Gently place edging along end of blanket, using small amount of water to adhere fondant if necessary.
- Knead 3 drops neon blue food color into 1/4 cup of the fondant, and roll out to 1/8 inch on work surface. Use small canapé cutters or paring knife to cut out square shapes as desired.
- Knead 1 drop neon green food color and 2 drops neon pink into 1/4 cup of the fondant to get bright orange, and roll out to 1/8 inch on work surface. Use small canapé cutters or paring knife to cut out square shapes as desired.
- Place small cutout shapes on blanket as desired, using small amount of water to attach.
- Remove toothpicks before serving. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:3.58, Glycemic Load:11.24, Inflammation Score:-1, Nutrition Score:4.1634782429623%

Nutrients (% of daily need)

Calories: 325.1kcal (16.25%), Fat: 7.97g (12.27%), Saturated Fat: 2.09g (13.05%), Carbohydrates: 61.87g (20.62%), Net Carbohydrates: 61.36g (22.31%), Sugar: 43.04g (47.83%), Cholesterol: 0.03mg (0.01%), Sodium: 369.77mg (16.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.82g (3.63%), Phosphorus: 153.55mg (15.36%), Vitamin B2: 0.21mg (12.43%), Calcium: 96.37mg (9.64%), Folate: 33.32µg (8.33%), Vitamin B1: 0.1mg (6.55%), Vitamin E: 0.97mg (6.45%), Vitamin K: 6.21µg (5.91%), Vitamin B3: 1.12mg (5.58%), Selenium: 3.77µg (5.39%), Iron: 0.92mg (5.1%), Manganese: 0.09mg (4.6%), Fiber: 0.5g (2.02%), Copper: 0.04mg (1.93%), Zinc: 0.24mg (1.58%), Vitamin B5: 0.15mg (1.5%), Magnesium: 5.57mg (1.39%), Potassium: 44.94mg (1.28%)