

Beehive Cake

 Dairy Free

READY IN



70 min.

SERVINGS



12

CALORIES



464 kcal

DESSERT

Ingredients

- 0.3 cup canola oil
- 1 chocolate wafer crumbs
- 3 eggs
- 0.5 cup honey
- 1 package spice cake mix (regular size)
- 16 ounces vanilla frosting canned
- 1.3 cups water
- 9 drops food coloring yellow

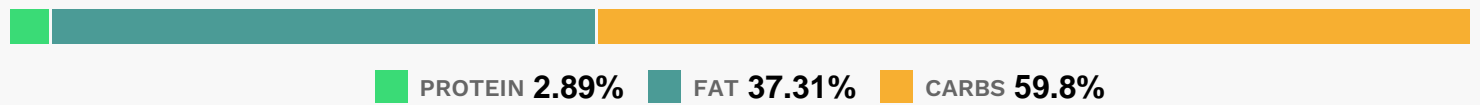
Equipment

- bowl
- oven
- baking pan
- toothpicks
- wooden spoon

Directions

- In a large bowl, combine the cake mix, water, eggs, honey and oil on low speed for 30 seconds. Beat on medium for two minutes. Grease and flour a 6-oz. and a 10-oz. custard cup and a 1-1/2-qt. round baking dish.
- Pour 1/3 cup batter into the 6-oz. cup, 1 cup batter into the 10-oz. cup and the remaining batter into the baking dish.
- Bake the small cake at 350° for 30–35 minutes, the medium cake for 40–45 minutes and the large cake for 55–60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from dishes to wire racks to cool completely.
- In a large bowl, beat frosting and food coloring until smooth.
- Place large cake on a serving plate; spread with frosting. Top with medium cake; frost. Top with small cake; frost top and sides of entire cake.
- Using a wooden spoon and beginning at bottom of cake, make circles in frosting around cake to form the beehive. Position chocolate wafer at the base for the entrance.

Nutrition Facts



Properties

Glycemic Index:12.06, Glycemic Load:17.45, Inflammation Score:-1, Nutrition Score:6.3004347474679%

Nutrients (% of daily need)

Calories: 464.28kcal (23.21%), Fat: 19.48g (29.97%), Saturated Fat: 3.46g (21.61%), Carbohydrates: 70.25g (23.42%), Net Carbohydrates: 69.46g (25.26%), Sugar: 55.95g (62.16%), Cholesterol: 40.94mg (13.65%), Sodium: 375.83mg

(16.34%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.39g (6.78%), Vitamin B2: 0.28mg (16.23%), Iron: 2.38mg (13.21%), Manganese: 0.26mg (13.04%), Phosphorus: 127.84mg (12.78%), Vitamin E: 1.88mg (12.51%), Vitamin K: 12.16µg (11.59%), Vitamin B1: 0.16mg (10.45%), Folate: 30.92µg (7.73%), Selenium: 4.49µg (6.41%), Copper: 0.13mg (6.38%), Vitamin B3: 1.24mg (6.18%), Potassium: 184.39mg (5.27%), Calcium: 49.69mg (4.97%), Fiber: 0.79g (3.18%), Vitamin B5: 0.3mg (3.04%), Magnesium: 11.8mg (2.95%), Zinc: 0.37mg (2.45%), Vitamin B6: 0.04mg (2.01%), Vitamin B12: 0.1µg (1.65%), Vitamin D: 0.22µg (1.47%), Vitamin A: 60.81IU (1.22%)