

# Big Burger Cake

 Gluten Free

READY IN



170 min.

SERVINGS



10

CALORIES



349 kcal

DESSERT

## Ingredients

- ☐ 16 oz round cake
- ☐ 0.8 cup water
- ☐ 2 eggs
- ☐ 3 cups powdered sugar
- ☐ 0.3 cup peanut butter
- ☐ 0.3 cup milk
- ☐ 2 tablespoons cocoa powder unsweetened
- ☐ 1 tablespoons strawberry jam

- ☐ 2 teaspoons sesame seed toasted

## Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

## Directions

- ☐ Heat oven to 300°F. Grease 1 1/2-quart round casserole with shortening; lightly flour.
- ☐ In medium bowl, beat cake mix, water and eggs with electric mixer on low speed 30 seconds; beat on medium speed 3 minutes.
- ☐ Pour into casserole.
- ☐ Bake 1 hour 5 minutes to 1 hour 10 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove cake from casserole and place rounded side up on cooling rack. Cool completely, about 1 hour.
- ☐ Cut cake horizontally into 3 equal layers. Freeze pieces uncovered about 1 hour for easier frosting if desired.
- ☐ In medium bowl, mix powdered sugar and peanut butter with spoon or electric mixer on low speed. Stir 1/4 cup milk. Beat until smooth and spreadable. If necessary, stir in additional milk, 1/2 teaspoon at a time.
- ☐ Place bottom cake layer on serving plate. Frost side only of layer.
- ☐ Mix 3/4 cup of the remaining frosting and the cocoa; if necessary, stir in 1 to 3 teaspoons milk until spreadable. Frost top of bottom layer with part of the cocoa frosting.
- ☐ Place middle (hamburger) layer on top; frost top and side of middle layer with remaining cocoa frosting.
- ☐ Drizzle side of middle layer with preserves to look like ketchup.
- ☐ Place remaining (rounded) layer on top. Frost with remaining frosting. Immediately sprinkle top of cake with sesame seed.

## Nutrition Facts



**PROTEIN 6.66%** **FAT 17.55%** **CARBS 75.79%**

## Properties

Glycemic Index:14.2, Glycemic Load:1.08, Inflammation Score:-2, Nutrition Score:6.2126087060441%

## Flavonoids

Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg Epicatechin: 1.96mg, Epicatechin: 1.96mg, Epicatechin: 1.96mg, Epicatechin: 1.96mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

## Nutrients (% of daily need)

Calories: 349.3kcal (17.46%), Fat: 6.99g (10.75%), Saturated Fat: 1.73g (10.81%), Carbohydrates: 67.91g (22.64%), Net Carbohydrates: 66.84g (24.3%), Sugar: 54.07g (60.08%), Cholesterol: 79.73mg (26.58%), Sodium: 336.8mg (14.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.97g (11.94%), Manganese: 0.27mg (13.72%), Phosphorus: 125.12mg (12.51%), Vitamin B2: 0.2mg (11.7%), Selenium: 7.83µg (11.19%), Vitamin B3: 2.07mg (10.36%), Iron: 1.77mg (9.81%), Vitamin B1: 0.13mg (8.89%), Folate: 33.78µg (8.44%), Magnesium: 27.96mg (6.99%), Vitamin E: 0.99mg (6.61%), Copper: 0.13mg (6.61%), Calcium: 54.87mg (5.49%), Vitamin B5: 0.47mg (4.69%), Zinc: 0.69mg (4.63%), Fiber: 1.08g (4.32%), Vitamin B6: 0.09mg (4.26%), Potassium: 134.04mg (3.83%), Vitamin B12: 0.22µg (3.67%), Vitamin A: 127.29IU (2.55%), Vitamin D: 0.33µg (2.23%)