



Building Blocks Cakes

 Dairy Free

READY IN



250 min.

SERVINGS



12

CALORIES



339 kcal

DESSERT

Ingredients

- 1 box cake mix yellow
- 16 oz vanilla frosting
- 12 large marshmallows cut in half crosswise
- 1 serving frangelico blue red yellow
- 1 serving frangelico with wrapping paper and plastic food wrap or foil (15xes)

Equipment

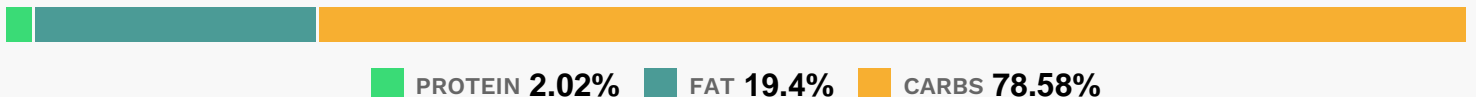
- bowl
- frying pan

- oven
- wire rack
- serrated knife

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Grease or spray bottom and sides of 13x9-inch pan.
- Make and bake cake mix as directed on box for 13x9-inch pan. Cool in pan 10 minutes; remove from pan to cooling rack. Cool completely, about 1 hour. Refrigerate or freeze cake about 1 hour or until firm.
- Meanwhile, in small bowl for each color, tint 1 cup frosting red, 1 cup frosting yellow and 2/3 cup frosting blue with food colors. Leave remaining frosting white.
- Using serrated knife, cut rounded dome from top of cake to make flat surface; place cake cut side down.
- Cut cake crosswise into thirds.
- Cut one of the thirds in half crosswise to make 2 squares.
- Place cake pieces on tray.
- To seal in crumbs, frost top and sides of 1 square cake with thin layer of blue frosting and 1 square cake with thin layer of white frosting. Frost 1 rectangular cake with thin layer of yellow frosting and 1 rectangular cake with thin layer of red frosting. Refrigerate or freeze 30 to 60 minutes to set frosting.
- Add final coat of frosting to each cake. Frost 4 marshmallow halves with blue frosting; place in square design on blue cake. Frost 4 marshmallow halves with white frosting; place in square design on white cake. Frost 8 marshmallow halves with yellow frosting; place on yellow cake. Frost 8 marshmallow halves with red frosting; place on red cake. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:8.63, Glycemic Load:14.48, Inflammation Score:-1, Nutrition Score:3.9817391245261%

Nutrients (% of daily need)

Calories: 338.81kcal (16.94%), Fat: 7.34g (11.28%), Saturated Fat: 1.82g (11.4%), Carbohydrates: 66.86g (22.29%), Net Carbohydrates: 66.34g (24.12%), Sugar: 46.53g (51.7%), Cholesterol: 0mg (0%), Sodium: 388.8mg (16.9%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.72g (3.44%), Phosphorus: 140.92mg (14.09%), Vitamin B2: 0.21mg (12.57%), Calcium: 92.25mg (9.22%), Folate: 32.39µg (8.1%), Vitamin B1: 0.1mg (6.89%), Vitamin E: 0.97mg (6.5%), Vitamin K: 6.16µg (5.87%), Vitamin B3: 1.09mg (5.43%), Iron: 0.97mg (5.4%), Manganese: 0.08mg (4.14%), Fiber: 0.52g (2.1%), Selenium: 1.45µg (2.07%), Copper: 0.04mg (1.89%), Vitamin B5: 0.18mg (1.78%), Vitamin B6: 0.03mg (1.67%), Magnesium: 4.83mg (1.21%)