



Building Blocks Cakes

 Dairy Free

READY IN



250 min.

SERVINGS



12

CALORIES



182 kcal

DESSERT

Ingredients

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

Equipment

- bowl
- frying pan
- oven
- wire rack
- serrated knife

Directions

- Heat oven to 350F (325F 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:3.49, Inflammation Score:-1, Nutrition Score:3.1717391065929%

Nutrients (% of daily need)

Calories: 181.5kcal (9.08%), Fat: 1.24g (1.91%), Saturated Fat: 0.71g (4.42%), Carbohydrates: 41.31g (13.77%), Net Carbohydrates: 40.79g (14.83%), Sugar: 22.79g (25.32%), Cholesterol: 0mg (0%), Sodium: 319.55mg (13.89%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.72g (3.44%), Phosphorus: 134.15mg (13.41%), Calcium: 91.12mg (9.11%), Folate: 29.38µg (7.34%), Vitamin B1: 0.1mg (6.64%), Vitamin B2: 0.1mg (5.89%), Iron: 0.91mg (5.07%), Vitamin B3: 1mg (5.02%), Manganese: 0.08mg (4.14%), Vitamin E: 0.4mg (2.66%), Fiber: 0.52g (2.1%), Selenium: 1.41µg (2.02%), Copper: 0.04mg (1.89%), Vitamin B6: 0.03mg (1.67%), Vitamin B5: 0.16mg (1.57%), Vitamin K: 1.27µg (1.21%), Magnesium: 4.45mg (1.11%)