



Cheeseburger Cake

READY IN

ready

90 min.

SERVINGS

servings

16

CALORIES

calories

608 kcal

DESSERT

Ingredients

- ☐ 8 spearmint leaf gummy candies
- ☐ 2 cups buttermilk
- ☐ 16 ounce chocolate frosting
- ☐ 2 tablespoons rice cereal crispy
- ☐ 8 large eggs
- ☐ 36.5 ounce chocolate cake mix
- ☐ 0.3 cup granulated sugar green
- ☐ 3 ounces orange rolled fondant (available at craft stores)
- ☐ 5 drops food coloring red

- ☐ 16 ounce vanilla frosting
- ☐ 1 cup vegetable oil
- ☐ 0.8 teaspoon food coloring yellow

Equipment

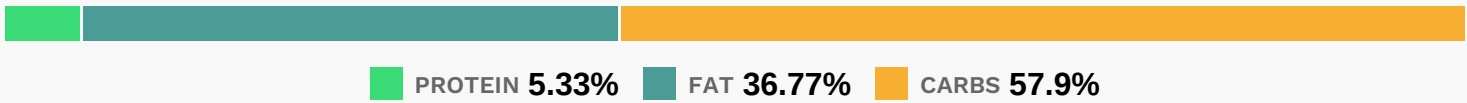
- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ plastic wrap
- ☐ toothpicks
- ☐ rolling pin
- ☐ cutting board

Directions

- ☐ Preheat the oven to 350 degrees F. Spray a 2 1/2-quart ovenproof bowl and two 8-inch-round cake pans with cooking spray. Beat the cake mix, eggs, buttermilk and vegetable oil in a large bowl with a mixer.
- ☐ Divide the batter among the bowl and pans; bake until a toothpick comes out clean, about 25 minutes for the pans and about 45 minutes for the bowl. Cool in the pans 15 minutes, then unmold onto racks.
- ☐ Sprinkle some green or white sugar on a cutting board.
- ☐ Roll out the spearmint candies to 1/8 inch thick with a rolling pin, sprinkling with more sugar to keep the candies from sticking.
- ☐ Cut each flattened gummy piece into 3 strips. Fold each strip accordion-style to make ruffles; pinch the ends together.
- ☐ Roll out the orange fondant on a cornstarch-dusted surface to about 1/8 inch thick. Trim the fondant into a 7-inch square; cover with plastic wrap and set aside.
- ☐ Trim the top of 1 round cake and the flat side of the bowl cake to make them level; crumble the trimmings.
- ☐ Mix the vanilla frosting, 4 tablespoons chocolate frosting and the yellow and red food coloring in a bowl to make a light brown frosting.

- ☐ Put the trimmed round cake on a serving plate or cake board. Frost with some of the light brown frosting. Arrange the gummy-candy ruffles around the edge of the cake.
- ☐ Spread the remaining chocolate frosting over the top and sides of the untrimmed round cake. Press the crumbled cake trimmings into the frosting.
- ☐ Put the chocolate patty on the bottom bun, then drape the orange fondant on top. Frost the bowl-shaped cake with the remaining light brown frosting; place on the patty. Press the rice cereal into the frosting.
- ☐ Photograph by Antonis Achilleos

Nutrition Facts



Properties

Glycemic Index:11.66, Glycemic Load:11.13, Inflammation Score:-4, Nutrition Score:11.418260843857%

Flavonoids

Hesperetin: 1.45mg, Hesperetin: 1.45mg, Hesperetin: 1.45mg, Hesperetin: 1.45mg Naringenin: 0.81mg, Naringenin: 0.81mg, Naringenin: 0.81mg, Naringenin: 0.81mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 608.05kcal (30.4%), Fat: 25.8g (39.7%), Saturated Fat: 6.3g (39.35%), Carbohydrates: 91.42g (30.47%), Net Carbohydrates: 89.45g (32.53%), Sugar: 64.19g (71.32%), Cholesterol: 96.3mg (32.1%), Sodium: 704.72mg (30.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 7.68mg (2.56%), Protein: 8.42g (16.85%), Phosphorus: 280.1mg (28.01%), Selenium: 17.3µg (24.71%), Vitamin B2: 0.37mg (21.62%), Iron: 3.89mg (21.59%), Copper: 0.35mg (17.41%), Calcium: 151.37mg (15.14%), Folate: 60.43µg (15.11%), Vitamin E: 2.11mg (14.08%), Manganese: 0.23mg (11.3%), Magnesium: 43.78mg (10.94%), Vitamin K: 11.32µg (10.78%), Potassium: 365.71mg (10.45%), Vitamin B1: 0.15mg (10.22%), Fiber: 1.97g (7.9%), Zinc: 1.08mg (7.21%), Vitamin B3: 1.26mg (6.29%), Vitamin B5: 0.62mg (6.22%), Vitamin B12: 0.36µg (6.01%), Vitamin D: 0.89µg (5.93%), Vitamin B6: 0.08mg (4.2%), Vitamin A: 201.78IU (4.04%), Vitamin C: 2.85mg (3.46%)