



## Construction Site Cake

READY IN



215 min.

SERVINGS



12

CALORIES



489 kcal

DESSERT

## Ingredients

- ☐ 1 box chocolate cake mix
- ☐ 16 oz chocolate frosting
- ☐ 16 oz vanilla frosting
- ☐ 1 serving orange food coloring
- ☐ 1 serving drop natural food coloring green
- ☐ 4 pieces candy corn
- ☐ 3 small baby potatoes
- ☐ 2 tablespoons chocolate bar rock-shaped

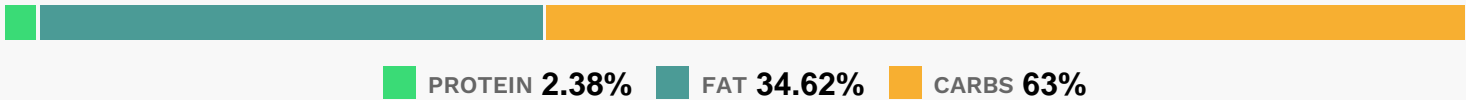
# Equipment

- ☐ bowl
- ☐ oven
- ☐ serrated knife

# Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms and sides of 2 (8-inch) round cake pans with shortening or cooking spray.
- ☐ Make and bake cake mix as directed on box for 8-inch rounds, using water, oil and eggs. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 1 hour. For easier handling, refrigerate or freeze cakes 30 minutes to 1 hour or until firm.
- ☐ On serving plate, place 1 cake layer, rounded side down. In medium bowl, mix 2 containers chocolate frosting with 1/2 container vanilla frosting.
- ☐ Spread with 1/2 cup of the frosting. Top with second cake layer, rounded side up.
- ☐ Spread thin layer of frosting over cake to seal in crumbs. Refrigerate or freeze 30 minutes to 1 hour.
- ☐ Using serrated knife, cut a quarter out of top cake layer (as shown in photo). In bowl, crumble removed cake and mix with 1/2 cup frosting to look like dirt. Mound “dirt” on cake. Frost remaining cake thickly with remaining frosting.
- ☐ In small bowl, tint about 1/3 cup vanilla frosting with orange food color.
- ☐ Place on cake in circles for construction cones; top with candy corn. In small bowl, tint about 1/2 cup vanilla frosting with green food color for grass; place around cake.
- ☐ Place trucks on cake.
- ☐ Place rock-shaped candy in trucks.

# Nutrition Facts



# Properties

Glycemic Index:12.48, Glycemic Load:13.03, Inflammation Score:-2, Nutrition Score:6.464347789307%

## Flavonoids

Kaempferol: 0.11mg, Kaempferol: 0.11mg, Kaempferol: 0.11mg, Kaempferol: 0.11mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

## Nutrients (% of daily need)

Calories: 489.09kcal (24.45%), Fat: 19.47g (29.95%), Saturated Fat: 5g (31.27%), Carbohydrates: 79.73g (26.58%), Net Carbohydrates: 77.94g (28.34%), Sugar: 60.43g (67.15%), Cholesterol: 0.08mg (0.02%), Sodium: 437.96mg (19.04%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.72mg (2.24%), Protein: 3.02g (6.03%), Phosphorus: 149.55mg (14.95%), Iron: 2.62mg (14.58%), Copper: 0.28mg (13.94%), Manganese: 0.24mg (12.06%), Vitamin B2: 0.18mg (10.86%), Vitamin E: 1.58mg (10.56%), Magnesium: 34.16mg (8.54%), Potassium: 282.55mg (8.07%), Selenium: 5.02µg (7.17%), Fiber: 1.78g (7.14%), Folate: 27.96µg (6.99%), Vitamin K: 6.73µg (6.41%), Calcium: 61.66mg (6.17%), Vitamin B1: 0.08mg (5.46%), Vitamin B3: 0.88mg (4.39%), Zinc: 0.55mg (3.65%), Vitamin C: 2.76mg (3.34%), Vitamin B6: 0.06mg (2.91%), Vitamin B5: 0.13mg (1.32%)