



## Despicable Me Minion Sheet Cake

 Gluten Free  Popular

READY IN



230 min.

SERVINGS



12

CALORIES



173 kcal

DESSERT

### Ingredients

- 3 chocolate
- 1 teaspoon plus
- 12 servings food coloring yellow
- 4.3 oz chocolate icing blue betty crocker®
- 6.4 oz chocolate icing black betty crocker®
- 5 pieces m&m candies ( in diameter)
- 1.4 oz nonpareils
- 84 inches green beans black

- 1 oz sugar
- 1 container whipped cream betty crocker®

## Equipment

- bowl
- frying pan
- baking sheet
- baking paper
- oven
- knife
- wire rack
- spatula
- kitchen scissors
- serrated knife
- pastry brush

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Line large cookie sheet with cooking parchment paper or waxed paper. Spray bottom only of 13x9-inch pan with baking spray with flour.
- Make and bake cake mix as directed on box, using water, butter and eggs. Cool 10 minutes in pan on cooling rack. Turn cake out onto paper-lined cookie sheet. Cool completely, about 1 hour.
- With serrated knife, trim off square corners of cake, creating oblong shape. Trim 1 short side flat to make bottom of cake.
- Spoon three-fourths of the container of frosting into medium bowl. Stir in yellow food color. Frost cake with thin coat of yellow frosting. Refrigerate 30 minutes.
- Remove cake from refrigerator. Frost cake with final coating of yellow frosting. Refrigerate until frosting is firm, about 15 minutes.
- Use off-set spatula to make an upward curving line in frosting about 4 inches from bottom of cake.

- Place blue decorating icing in small bowl; stir until smooth. Frost bottom (including bottom edges) of cake with blue icing up to curved line. Use 1 licorice string to cover line; if needed, use kitchen scissors to snip away excess licorice. Refrigerate cake 30 to 45 minutes.
- For eye, frost mint patty with thick layer of remaining white frosting.
- Place 1 of the chocolate candy drops, pointed end down, into frosting; set patty aside.
- Knead together chewy chocolate candies. When completely combined and malleable, roll candy between palms into a rope. Press rope around plastic tumbler with 3 1/4- to 3 1/2-inch diameter rim; press loose ends together to secure. Gently lift tumbler away from candy. With pastry brush, coat chocolate candy ring with a little corn syrup (you may not need all of the corn syrup).
- Place silver sugar in shallow dish; dip chocolate ring into sugar to coat.
- Remove cake from refrigerator. Gently peel cake away from paper; place cake on cake board or serving platter.
- Place eye towards top center of cake.
- Place silver ring around eye.
- Press 2 chocolate drops into blue portion of cake just under licorice string to create buttons on jumper. Arrange 4-inch piece of licorice onto cake a few inches below eye in a half-curve to create smile.
- Cut 2 licorice strings into 3-inch pieces; insert into top of cake to create hair. Use more licorice strings to outline jumper.
- Attach plain tip (provided) to Easy Flow icing nozzle. Draw 2 lines of icing about 2 inches apart on either side of silver eye ring. Fill in lines with more black icing; smooth icing with small knife or spatula. Store cake loosely covered.

## Nutrition Facts



**PROTEIN 1.55%** **FAT 34.61%** **CARBS 63.84%**

## Properties

Glycemic Index:26.56, Glycemic Load:11.11, Inflammation Score:-1, Nutrition Score:2.3778260868529%

## Flavonoids

Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin:

0.02mg Quercetin: 0.49mg, Quercetin: 0.49mg, Quercetin: 0.49mg, Quercetin: 0.49mg

## Nutrients (% of daily need)

Calories: 172.63kcal (8.63%), Fat: 6.87g (10.57%), Saturated Fat: 2.38g (14.86%), Carbohydrates: 28.52g (9.51%), Net Carbohydrates: 27.58g (10.03%), Sugar: 25.43g (28.26%), Cholesterol: 0.16mg (0.05%), Sodium: 50.24mg (2.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.62mg (1.54%), Protein: 0.69g (1.39%), Vitamin K: 11.36µg (10.82%), Vitamin B2: 0.11mg (6.58%), Fiber: 0.94g (3.77%), Manganese: 0.07mg (3.65%), Vitamin E: 0.48mg (3.18%), Magnesium: 12.62mg (3.16%), Vitamin C: 2.17mg (2.63%), Copper: 0.05mg (2.63%), Iron: 0.45mg (2.52%), Vitamin A: 124.42IU (2.49%), Phosphorus: 21.65mg (2.16%), Folate: 8.09µg (2.02%), Potassium: 70.22mg (2.01%), Vitamin B6: 0.03mg (1.41%), Vitamin B1: 0.02mg (1.27%), Vitamin B3: 0.23mg (1.16%), Zinc: 0.17mg (1.13%), Calcium: 10.08mg (1.01%)