



Do-it-Yourself Dad Cake

READY IN



115 min.

SERVINGS



12

CALORIES



420 kcal

DESSERT

Ingredients

- 1 box duncan hines classic decadent cake mix white yellow
- 12 oz fluffy frosting white
- 8 drops purple gel food coloring blue
- 1 serving chocolate-covered peanuts with wrapping paper and plastic food wrap or foil
- 2 teaspoons sprinkles blue
- 2 teaspoons sprinkles
- 15 m&m candies mini
- 0.3 strawberry jam (from 5-oz box)
- 1 small chocolate bar ()

- 0.5 pretzels
- 12 oz chocolate frosting
- 1 candy melts
- 1 piece licorice rounds black (4 inches)
- 1 peanut butter sandwich cookie crumbs miniature

Equipment

- bowl
- oven
- wire rack
- toothpicks
- ziploc bags
- microwave

Directions

- Heat oven to 325°F. Grease 1 1/2-quart ovenproof bowl (8 inches across top) with shortening; coat with flour (do not use cooking spray).
- Make cake batter as directed on box.
- Pour batter into 1 1/2-quart bowl.
- Bake 47 to 53 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes.
- Remove cake from bowl; place rounded side up on cooling rack. Cool completely, about 1 hour. If necessary, cut off rounded top of cake.
- Divide white frosting between 2 small bowls.
- Add blue food color to 1 bowl to make desired blue color for jeans.
- Place cake on tray cut side down; spread white frosting over half of cake (for Dad's t-shirt) and blue frosting over other half (for Dad's jeans), leaving a small area in between unfrosted (for Dad's back peeking out).
- Carefully place individual blue and brown candy sprinkles along back of jeans for belt line and seams.

- Place mini candy-coated chocolate candies on jeans to outline pocket. Carefully fold fruit snack to look like handkerchief, and press into frosting as if it were coming out of pocket.
- Microwave chewy chocolate candy on High 3 to 5 seconds, just until moldable. Firmly press broken end of pretzel rod into side of chewy candy to make hammer.
- Place on cake.
- Spoon chocolate frosting into resealable food-storage plastic bag.
- Cut tiny tip from 1 corner of bag, and pipe lines on sugar wafer to look like ruler; place on cake.
- Wrap string licorice around center of peanut butter sandwich cookie, leaving 1 end sticking out to look like tape measure; place on cake. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:17, Glycemic Load:8.5, Inflammation Score:-1, Nutrition Score:5.2513043495786%

Nutrients (% of daily need)

Calories: 419.96kcal (21%), Fat: 12.58g (19.36%), Saturated Fat: 4.1g (25.65%), Carbohydrates: 75.95g (25.32%), Net Carbohydrates: 74.93g (27.25%), Sugar: 55.39g (61.54%), Cholesterol: 0.26mg (0.09%), Sodium: 405.59mg (17.63%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.34g (4.69%), Phosphorus: 180.05mg (18.01%), Vitamin B2: 0.19mg (10.94%), Manganese: 0.2mg (10.13%), Calcium: 100.71mg (10.07%), Iron: 1.59mg (8.81%), Vitamin E: 1.27mg (8.43%), Folate: 32.79µg (8.2%), Vitamin B1: 0.1mg (6.74%), Copper: 0.13mg (6.66%), Selenium: 4.12µg (5.89%), Vitamin B3: 1.15mg (5.76%), Vitamin K: 5.02µg (4.78%), Fiber: 1.02g (4.1%), Magnesium: 16.35mg (4.09%), Potassium: 109.14mg (3.12%), Zinc: 0.38mg (2.53%), Vitamin B5: 0.16mg (1.6%)