



## Fairy Garden Cake

READY IN



215 min.

SERVINGS



15

CALORIES



454 kcal

DESSERT

### Ingredients

- 2 boxes duncan hines devil's food cake yellow
- 1 serving purple gel food coloring green blue yellow (, and )
- 12 oz vanilla frosting
- 8 vanilla wafers
- 5 large gumdrops red
- 1 small chocolate bar ( )
- 3 rolos
- 0.3 cup chocolate chips melted
- 0.5 cup peppermint candies white melted

- 1 serving m&m candies
- 1 serving sprinkles flower-shaped

## Equipment

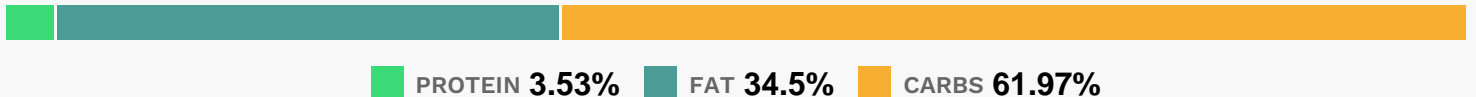
- oven
- ziploc bags
- spatula
- muffin liners
- rolling pin

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Grease or spray 2 (8-inch) round cake pans.
- Place paper baking cup in each of 24 regular-size muffin cups. Make, bake and cool 1 box cake mix as directed for 2 (8-inch) rounds. Make, bake and cool other box as directed for cupcakes. Reserve 3 cupcakes; save remaining cupcakes for another use. For easier handling, refrigerate or freeze cakes 30 minutes or until firm.
- Stir green food color into 1 container frosting to make light green. On plate, place 1 cake layer, rounded side down.
- Spread with 1/2 cup light green frosting. Top with second cake layer, rounded side up.
- Spread thin layer light green frosting over cake to seal crumbs. Refrigerate or freeze 30 minutes.
- Spread another layer light green frosting on cake; smooth with spatula. Stir green food color into 1/3 cup frosting to make dark green. Spoon into small plastic bag.
- Cut 1/4 inch off corner, and squeeze gently to draw grass, flower stems and bushes on cake.
- Stir blue food color into 1/3 cup frosting to make blue. Spoon into small plastic bag.
- Cut 1/4 inch off corner, and squeeze gently to draw pond and river on cake.
- Stir yellow food color into 3/4 cup frosting to make yellow.
- Remove baking cups from 2 cupcakes.
- Place 1 cupcake, rounded side down, on cake for fairy cottage.

- Spread 2 teaspoons yellow frosting on cupcake; top with another cupcake, rounded side up.
- Spread yellow frosting on top and sides of cupcake stack.
- Place 3 cookies on rounded top of cupcake, using remaining yellow frosting to stick them together.
- Place remaining cookies on cake as shown.
- Press 2 large gumdrops together; on sugared surface, roll gumdrops with rolling pin to flatten.
- Cut out large circle for roof; place on top of cottage.
- Spoon melted chocolate into small plastic bag.
- Cut 1/4 inch off corner; squeeze gently to draw door and windows on cottage.
- To make gumdrop mushrooms, use melted white chips to attach 3 large gumdrops to round chewy caramels.
- Cut chewy chocolate candy in half crosswise; use white chips to stick 1 to base of each small gumdrop. Use melted white chips to draw dots on gumdrops and roof.
- Place on cake.
- Decorate with candy rocks and sprinkles as shown.
- Spread remaining frosting on last reserved cupcake.

## Nutrition Facts



## Properties

Glycemic Index:14.73, Glycemic Load:11.52, Inflammation Score:-2, Nutrition Score:6.4034782873224%

## Nutrients (% of daily need)

Calories: 453.94kcal (22.7%), Fat: 18.11g (27.87%), Saturated Fat: 6.42g (40.1%), Carbohydrates: 73.2g (24.4%), Net Carbohydrates: 71.52g (26.01%), Sugar: 48.3g (53.67%), Cholesterol: 0.38mg (0.13%), Sodium: 539.69mg (23.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 7.9mg (2.63%), Protein: 4.17g (8.34%), Phosphorus: 167.59mg (16.76%), Iron: 2.88mg (16.02%), Copper: 0.26mg (13.19%), Calcium: 105.43mg (10.54%), Selenium: 7.32µg (10.46%), Folate: 40.34µg (10.09%), Vitamin B2: 0.17mg (10.08%), Manganese: 0.17mg (8.26%), Magnesium: 31.59mg (7.9%), Vitamin B1: 0.11mg (7.65%), Vitamin E: 1.01mg (6.74%), Fiber: 1.67g (6.69%), Potassium: 224.85mg (6.42%), Vitamin B3: 1.08mg (5.38%), Vitamin K: 5.31µg (5.06%), Zinc: 0.54mg (3.59%), Vitamin B6: 0.02mg (1.17%)