



Barn Cake with Farm Animal Cupcakes

 Dairy Free  Popular

READY IN



285 min.

SERVINGS



20

CALORIES



180 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 box duncan hines devil's food cake yellow betty crocker® supermoist®
- 8 m&m candies red miniature
- 1.5 cups coconut or shredded
- 20 servings coconut or yellow (from barn)
- 20 servings purple gel food coloring green
- 20 servings purple gel food coloring red
- 20 servings purple gel food coloring red betty crocker®
- 20 servings purple gel food coloring yellow

- 6 graham cracker squares
- 4 small gumdrops white cut in half vertically
- 64 marshmallows miniature cut in half crosswise
- 4 small cranberry-orange relish
- 5 pretzel sticks thin
- 1 strawberry jam betty crocker® (from 5-oz box)
- 2 containers vanilla frosting betty crocker®
- 20 servings frangelico with wrapping paper and plastic food wrap or foil (20xes)
- 20 servings frangelico with wrapping paper and plastic food wrap or foil (20xes)

Equipment

- bowl
- frying pan
- oven
- wire rack
- toothpicks
- ziploc bags
- spatula
- muffin liners

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Grease or spray bottom and sides of 9-inch square pan.
- Place paper baking cup in each of 12 regular-size muffin cups. Make cake batter as directed on box.
- Pour 2 1/4 cups batter into square pan; divide remaining batter among muffin cups.
- Bake yellow cupcakes 15 to 20 minutes and yellow square pan 20 to 26 minutes) OR devil's food cupcakes 18 to 23 minutes and devil's food square pan 21 to 28 minutes or until toothpick inserted in centers comes out clean. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes. For easier handling, refrigerate or freeze

square cake 30 to 60 minutes or until firm.

- In small bowl, tint 1 cup of the frosting with red liquid food color to make pink frosting. In medium bowl, tint 1 1/2 cups of the frosting with red gel or paste food color to make desired color of red frosting for barn; set aside. Reserve remaining white frosting. Decorate square cake to make barn (step 3); decorate cupcakes to make 4 chicks, 4 sheep and 4 pigs (steps 4, 5, 6).
- Barn: Trim 1 side of square cake to form roof of barn; place cake near top of tray with roof at top of tray.
- Spread thin layer of red frosting over entire cake to seal in crumbs. Refrigerate or freeze cake 30 to 60 minutes. Frost sides and top of cake with remaining red frosting. Make vertical lines on top of cake to look like boards (use spatula or toothpick). For window, break 2 pretzel sticks in half; place near top of cake in square shape. For shutters, place 1-inch-square piece of graham cracker on each side of window. For sides and top of doorway, place 3 pretzel sticks near bottom of cake. For doors, place 2 1/2x1-inch graham cracker rectangle on each side of doorway. For roof, arrange eight 2 1/2 x1-inch graham cracker rectangles on top edge of cake, overlapping to form barn roof shape. For hay, place 1/2 cup of the coconut in resealable food-storage plastic bag.
- Add 2 drops yellow liquid food color; seal bag and shake to mix.
- Place small amount of yellow coconut at bottom of window and doorway (reserve remaining yellow coconut to decorate chick cupcakes). For grass, place remaining 1 cup coconut in resealable food-storage plastic bag.
- Add 2 drops green liquid food color; seal bag and shake to mix. Scatter green coconut on bottom half of tray. Decorate cupcakes and arrange on coconut grass.
- Chicks: Frost 4 cupcakes with white frosting. Top with reserved yellow coconut. For eyes, add brown baking bits.
- Cut orange gumdrops to look like beaks; place on cupcakes.
- Sheep: Frost 4 cupcakes with white frosting. For muzzle, spread 1/2 teaspoon pink frosting in small circle on each cupcake; add red baking bit for nose. For eyes, add brown baking bits. For ears, add white gumdrop halves, cut sides down.
- Place marshmallow halves on face for wool.
- Pigs: Frost 4 cupcakes with pink frosting. For snout, spread additional 1 teaspoon pink frosting in small circle on each cupcake; add red baking bits for nostrils. For eyes, add brown baking bits. For ears, cut 8 small triangles from fruit snack; place on cupcakes. Store loosely covered.

Nutrition Facts

PROTEIN 4.63% FAT 42.89% CARBS 52.48%

Properties

Glycemic Index:22.8, Glycemic Load:3.72, Inflammation Score:-2, Nutrition Score:4.7386956707291%

Flavonoids

Hesperetin: 5.23mg, Hesperetin: 5.23mg, Hesperetin: 5.23mg, Hesperetin: 5.23mg Naringenin: 2.94mg, Naringenin: 2.94mg, Naringenin: 2.94mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 179.75kcal (8.99%), Fat: 9.08g (13.97%), Saturated Fat: 5.56g (34.72%), Carbohydrates: 25g (8.33%), Net Carbohydrates: 22.49g (8.18%), Sugar: 13.56g (15.06%), Cholesterol: 0.06mg (0.02%), Sodium: 199.43mg (8.67%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.21g (4.41%), Manganese: 0.29mg (14.72%), Vitamin C: 10.75mg (13.03%), Fiber: 2.51g (10.04%), Copper: 0.17mg (8.39%), Phosphorus: 83.71mg (8.37%), Iron: 1.49mg (8.25%), Selenium: 4.44µg (6.34%), Folate: 24.55µg (6.14%), Potassium: 167.22mg (4.78%), Vitamin B1: 0.07mg (4.63%), Magnesium: 18.52mg (4.63%), Calcium: 44.58mg (4.46%), Vitamin B2: 0.05mg (3.02%), Vitamin B3: 0.57mg (2.87%), Zinc: 0.41mg (2.7%), Vitamin E: 0.31mg (2.1%), Vitamin B6: 0.03mg (1.54%), Vitamin B5: 0.13mg (1.26%)