



Fire Engine Cake

READY IN



185 min.

SERVINGS



12

CALORIES



836 kcal

DESSERT

Ingredients

- 4 crème-filled chocolate sandwich cookies
- 12 servings purple gel food coloring black
- 12 servings purple gel food coloring red
- 6 fruit yellow (not sugar coated)
- 10 fruit red (not sugar coated)
- 2 pieces licorice rounds black
- 2 lb vanilla frosting
- 1 box cake mix yellow
- 12 servings frangelico with wrapping paper and plastic food wrap or foil (14xes)

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Equipment

- bowl
- oven
- loaf pan
- toothpicks

Directions

- Heat oven to 350F (325F for dark or nonstick pans). Grease or spray bottoms and sides of three 8x4-inch loaf pans.
- Make cake batter as directed on box. Divide batter evenly among pans.
- Bake 27 to 34 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes.
- Remove cakes from pans; place rounded sides up on cooling racks. Cool completely, about 1 hour.
- Spoon 1/2 cup of the frosting into small bowl; stir in enough black food color to make gray.
- Place 1/2 cup of the remaining white vanilla frosting in small resealable plastic freezer bag; cut small tip off 1 corner of bag. Spoon remaining white vanilla frosting into large bowl; stir in enough red food color until desired red color.
- Trim rounded tops from each cake to make flat surface.
- Cut cakes and arrange pieces on platter as shown in diagram (template can be found under the Tips below), attaching pieces with thin layer of red frosting, to form fire engine.
- Spread thin layer of red frosting over entire cake to seal in crumbs. For easier handling, refrigerate or freeze cake 30 to 60 minutes.
- Frost area between cab and back of engine with gray frosting.
- Place remaining gray frosting in small resealable plastic freezer bag; cut small tip off 1 corner of bag. Frost remaining fire engine with red frosting. Pipe on windshield, windows and ladder with white frosting. Trim and discard thin slice (about 1/8 inch) off bottoms of 4 red and 4 yellow gumdrops; attach trimmed gumdrops for headlights and taillights with white frosting. Attach remaining gumdrops on top of engine for lights. For wheels, pipe 1/2-inch circle of gray frosting on center of each cookie for hubcap; attach wheels to cake. Attach licorice coils on sides of cake for hoses.

Pipe gray frosting around wheels and bottom edge of engine. For bumpers, pipe 1 or 2 lines of gray frosting on front and back of engine. Store loosely covered.

Nutrition Facts

PROTEIN 2.12% **FAT 15.46%** **CARBS 82.42%**

Properties

Glycemic Index:3.58, Glycemic Load:22.07, Inflammation Score:-8, Nutrition Score:15.220434883366%

Nutrients (% of daily need)

Calories: 835.66kcal (41.78%), Fat: 14.81g (22.79%), Saturated Fat: 3.23g (20.18%), Carbohydrates: 177.71g (59.24%), Net Carbohydrates: 167.47g (60.9%), Sugar: 135.55g (150.61%), Cholesterol: 0mg (0%), Sodium: 499.05mg (21.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.57g (9.13%), Fiber: 10.23g (40.93%), Vitamin K: 39.77µg (37.88%), Vitamin A: 1812.08IU (36.24%), Vitamin B2: 0.48mg (28.31%), Copper: 0.49mg (24.72%), Phosphorus: 222.89mg (22.29%), Iron: 3.36mg (18.67%), Vitamin B3: 3.62mg (18.1%), Potassium: 589.31mg (16.84%), Vitamin C: 13.2mg (16%), Manganese: 0.27mg (13.57%), Vitamin B1: 0.19mg (12.46%), Folate: 49.78µg (12.45%), Calcium: 124.01mg (12.4%), Vitamin E: 1.65mg (11.01%), Magnesium: 36.94mg (9.24%), Vitamin B6: 0.13mg (6.5%), Zinc: 0.74mg (4.93%), Vitamin B5: 0.46mg (4.56%), Selenium: 1.58µg (2.25%)