



Fire Engine Cake

 Popular

READY IN



185 min.

SERVINGS



12

CALORIES



836 kcal

DESSERT

Ingredients

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

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Equipment

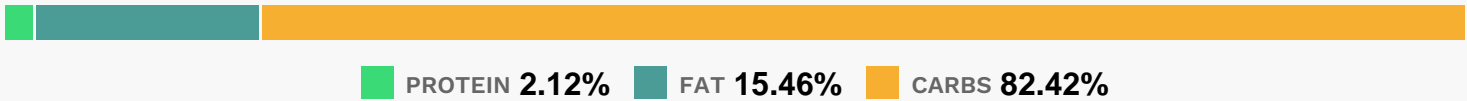
- ☐ bowl
- ☐ oven
- ☐ loaf pan
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (325°F 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, 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



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%)