

# Guitar Cake

 Dairy Free

READY IN



145 min.

SERVINGS



15

CALORIES



253 kcal

DESSERT

## Ingredients

- 1 chocolate chip cookie mix thin
- 15 servings purple gel food coloring green yellow
- 1 stick xantham gum
- 10 small gumdrops
- 15 servings lime zest red
- 0.7 oz decorating gel
- 18 baking apples are apples that have a sweet-tart balance and hold their shape when
- 1 containers vanilla frosting

- 1 box cake mix yellow
- 15 servings frangelico with wrapping paper and plastic food wrap or foil (19xes)
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## Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- serrated knife

## Directions

- Heat oven to 350F (325F for dark or nonstick pan). Grease or spray bottom and sides of 13x9-inch pan.
- Make and bake cake mix as directed on box for 13x9-inch pan. Cool 10 minutes. Run knife around sides of pan to loosen cake; remove from pan to cooling rack. Cool completely, about 1 hour. Refrigerate or freeze cake about 1 hour or until firm.
- Using serrated knife, cut rounded top off cake to level surface; place cake cut side down.
- Cut 9x2-inch strip of cake as shown in diagram for guitar neck.
- Cut body of guitar from remaining cake.
- Place pieces on tray.
- Place 1/2 cup frosting in small bowl. Stir in 4 to 6 drops green food color. Into remaining vanilla frosting, stir 6 drops yellow food color. Attach guitar neck to body with small amount of frosting. Frost guitar neck with a thin layer of green frosting and frost top and sides of guitar body with a thin layer of yellow frosting to seal in crumbs. Refrigerate or freeze cake 30 to 60 minutes to set frosting. Frost entire cake with same colors.
- Press 3 gumdrops on each side of neck for tuning pegs. On neck, draw crosswise lines with decorating gel, 1 inch apart, for frets.
- Place wafer cookie on center of body.
- Place tart and tangy candies around wafer cookie.

- Place stick of gum 1 inch under wafer cookie.
- Place licorice on neck for strings. Press remaining gumdrops into frosting below gum stick.  
Store loosely covered.

## Nutrition Facts

**PROTEIN 2.83%**

**FAT 5.13%**

**CARBS 92.04%**

### Properties

Glycemic Index:15.58, Glycemic Load:9.89, Inflammation Score:-3, Nutrition Score:6.0173912799877%

### Flavonoids

Cyanidin: 3.43mg, Cyanidin: 3.43mg, Cyanidin: 3.43mg, Cyanidin: 3.43mg Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg Catechin: 2.84mg, Catechin: 2.84mg, Catechin: 2.84mg, Catechin: 2.84mg Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg Epicatechin: 16.45mg, Epicatechin: 16.45mg, Epicatechin: 16.45mg, Epicatechin: 16.45mg Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg Epigallocatechin 3-gallate: 0.41mg, Epigallocatechin 3-gallate: 0.41mg, Epigallocatechin 3-gallate: 0.41mg, Epigallocatechin 3-gallate: 0.41mg Hesperetin: 0.43mg, Hesperetin: 0.43mg, Hesperetin: 0.43mg, Hesperetin: 0.43mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Luteolin: 0.26mg, Luteolin: 0.26mg, Luteolin: 0.26mg, Luteolin: 0.26mg Kaempferol: 0.31mg, Kaempferol: 0.31mg, Kaempferol: 0.31mg, Kaempferol: 0.31mg Quercetin: 8.76mg, Quercetin: 8.76mg, Quercetin: 8.76mg, Quercetin: 8.76mg

### Nutrients (% of daily need)

Calories: 253.31kcal (12.67%), Fat: 1.52g (2.34%), Saturated Fat: 0.69g (4.33%), Carbohydrates: 61.36g (20.45%), Net Carbohydrates: 55.59g (20.22%), Sugar: 39.19g (43.54%), Cholesterol: 0.06mg (0.02%), Sodium: 256.83mg (11.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.88g (3.77%), Fiber: 5.76g (23.05%), Phosphorus: 131.44mg (13.14%), Vitamin C: 10.34mg (12.53%), Calcium: 86.22mg (8.62%), Vitamin B2: 0.14mg (8.14%), Vitamin B1: 0.12mg (7.97%), Folate: 30.57µg (7.64%), Potassium: 252.37mg (7.21%), Manganese: 0.14mg (7.13%), Vitamin B6: 0.12mg (5.83%), Iron: 1mg (5.58%), Vitamin K: 5.82µg (5.54%), Vitamin B3: 1.01mg (5.07%), Vitamin E: 0.71mg (4.76%), Copper: 0.08mg (4.23%), Magnesium: 14.69mg (3.67%), Vitamin B5: 0.26mg (2.61%), Vitamin A: 118.44IU (2.37%), Selenium: 1.06µg (1.51%), Zinc: 0.19mg (1.23%)