



Gum Ball Machine Cake

READY IN



125 min.

SERVINGS



16

CALORIES



275 kcal

DESSERT

Ingredients

- 1 box cake mix white
- 1.3 cups lemon-lime soda pop
- 0.3 cup vegetable oil
- 3 egg whites
- 1 serving food coloring blue red (to match color of soda pop)
- 12 oz vanilla frosting
- 1 teaspoon purple gel food coloring blue red
- 1.5 oz bar chocolate candy crispy
- 0.7 oz decorating gel blue

- 1 chocolate
- 1 peanuts peanut-shaped
- 1 serving xanthan gum
- 1 serving frangelico with foil or wrapping paper and plastic food wrap

Equipment

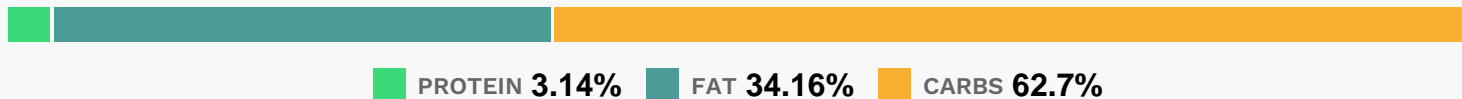
- bowl
- frying pan
- oven
- knife
- wire rack
- hand mixer
- toothpicks
- aluminum foil

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms only of one 8-inch or 9-inch round pan and one 8-inch square pan.
- In large bowl, beat cake mix, soda pop, oil, egg whites and a few drops food color with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly between pans.
- Bake 26 to 34 minutes or until toothpick inserted in center comes out clean (times may vary between the two pans). Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove from pans to cooling rack. Cool completely, about 1 hour. Freeze cakes uncovered about 1 hour for easier frosting if desired.
- Place round cake near one end of tray for globe of gum ball machine; frost top and side with half of the frosting.
- Place square cake next to round cake for machine base. Stir 1 teaspoon food color into remaining frosting; frost sides and top of base with frosting. Wrap candy bar with foil.
- Place foil-wrapped candy bar near bottom of base. Use decorating gel to draw trap door on candy bar. Arrange chocolate coin and peanut candy above candy bar. Arrange gum balls on

globe. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:6.24, Glycemic Load:6.62, Inflammation Score:-1, Nutrition Score:3.9243478863298%

Nutrients (% of daily need)

Calories: 274.84kcal (13.74%), Fat: 10.52g (16.19%), Saturated Fat: 2.86g (17.87%), Carbohydrates: 43.47g (14.49%), Net Carbohydrates: 42.86g (15.59%), Sugar: 29.18g (32.42%), Cholesterol: 0.05mg (0.02%), Sodium: 277.29mg (12.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.17g (4.35%), Phosphorus: 120.64mg (12.06%), Vitamin K: 12.14µg (11.56%), Vitamin B2: 0.17mg (9.95%), Calcium: 73.39mg (7.34%), Vitamin E: 0.99mg (6.58%), Folate: 24.91µg (6.23%), Selenium: 4.17µg (5.96%), Manganese: 0.1mg (5.12%), Vitamin B1: 0.08mg (5.03%), Iron: 0.78mg (4.34%), Vitamin B3: 0.85mg (4.26%), Copper: 0.05mg (2.45%), Fiber: 0.61g (2.44%), Magnesium: 7.94mg (1.99%), Zinc: 0.22mg (1.49%), Potassium: 51.79mg (1.48%), Vitamin B5: 0.13mg (1.26%)