



Gum Ball Machine Cake

READY IN



125 min.

SERVINGS



16

CALORIES



268 kcal

DESSERT

Ingredients

- 1.5 oz rolos crispy
- 1 chocolate-covered peanuts
- 0.7 oz decorating gel blue
- 1.3 cups lemon-lime soda pop
- 3 egg whites
- 1 teaspoon purple gel food coloring blue red
- 16 servings xantham gum
- 1 peanuts peanut-shaped
- 16 servings food coloring blue red (to match color of soda pop)

- 12 oz vanilla frosting
- 0.3 cup vegetable oil
- 1 box cake mix white
- 16 servings frangelico with foil or wrapping paper and plastic food wrap
- 16 servings 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 350F (325F 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

PROTEIN 3.14% FAT 32.55% CARBS 64.31%

Properties

Glycemic Index:3.58, Glycemic Load:6.21, Inflammation Score:-1, Nutrition Score:3.8091304479572%

Nutrients (% of daily need)

Calories: 268.35kcal (13.42%), Fat: 9.78g (15.05%), Saturated Fat: 2.35g (14.7%), Carbohydrates: 43.49g (14.5%), Net Carbohydrates: 42.26g (15.37%), Sugar: 28.79g (31.99%), Cholesterol: 0.32mg (0.11%), Sodium: 278.44mg (12.11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.12g (4.24%), Phosphorus: 117.63mg (11.76%), Vitamin K: 12.08µg (11.5%), Vitamin B2: 0.17mg (9.8%), Calcium: 76.32mg (7.63%), Vitamin E: 1.01mg (6.72%), Folate: 24.7µg (6.17%), Selenium: 3.95µg (5.64%), Vitamin B1: 0.07mg (4.96%), Fiber: 1.23g (4.93%), Vitamin B3: 0.83mg (4.17%), Iron: 0.71mg (3.96%), Manganese: 0.07mg (3.44%), Copper: 0.03mg (1.43%), Potassium: 43.51mg (1.24%), Vitamin B5: 0.12mg (1.19%), Zinc: 0.17mg (1.13%), Magnesium: 4.53mg (1.13%)