



Happy Birthday Cell Phone Cake

 Dairy Free

READY IN



170 min.

SERVINGS



15

CALORIES



333 kcal

DESSERT

Ingredients

- 12 m&m candies white
- 1 lb creamy peanut butter white
- 15 servings purple gel food coloring
- 3 m&m candies
- 1 m&m candies
- 3.2 oz marshmallows
- 1 box cake mix white
- 15 servings ginger tea bags with tips

- 15 servings frangelico with wrapping paper and plastic food wrap or foil
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Equipment

- frying pan
- oven
- wire rack
- drinking straws

Directions

- Heat oven to 350F (325F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour. Make and bake cake mix as directed on box for 13x9-inch pan. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 1 hour.
- Cut 1 1/4-inch strip from each long side of cake. Trim each corner of cake to round off, making cell phone shape. (Discard pieces trimmed from cake or reserve for another use.)
- Place cake on tray. Freeze 1 hour.
- Divide 1 container of white frosting in half (about 3/4 cup each). Stir food color into half of frosting to tint pink.
- Spread pink frosting over bottom half of cake.
- Spread white frosting over top half of cake.
- From 1/2 container of frosting, reserve about 2 tablespoons white frosting. Tint about 1/4 cup of the frosting pink. Onto center of white-frosted half of cake, spread some of the pink frosting in square shape for message screen.
- Place remaining pink frosting in decorating bag with writing tip. Pipe pink frosting along edge of white-frosted cake. Arrange gum on cake for number buttons; pipe on numbers with pink frosting.
- With reserved white frosting, pipe desired message on message screen.
- Add marshmallow flowers and licorice candies.
- Add candy straw for antenna. Store loosely covered.

Nutrition Facts



■ PROTEIN 9.63% ■ FAT 43.91% ■ CARBS 46.46%

Properties

Glycemic Index:4.97, Glycemic Load:3.71, Inflammation Score:-3, Nutrition Score:8.5147825867424%

Nutrients (% of daily need)

Calories: 333.33kcal (16.67%), Fat: 16.99g (26.13%), Saturated Fat: 3.88g (24.28%), Carbohydrates: 40.43g (13.48%), Net Carbohydrates: 38.56g (14.02%), Sugar: 21.83g (24.25%), Cholesterol: 0.16mg (0.05%), Sodium: 374.15mg (16.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.38g (16.77%), Manganese: 0.51mg (25.72%), Vitamin B3: 4.85mg (24.24%), Phosphorus: 219.15mg (21.91%), Vitamin E: 3.05mg (20.36%), Magnesium: 55.02mg (13.75%), Folate: 50.19µg (12.55%), Calcium: 91.72mg (9.17%), Copper: 0.16mg (8.04%), Vitamin B2: 0.13mg (7.8%), Vitamin B1: 0.12mg (7.77%), Fiber: 1.87g (7.46%), Vitamin B6: 0.14mg (7.2%), Iron: 1.22mg (6.79%), Zinc: 0.93mg (6.19%), Selenium: 4.31µg (6.15%), Potassium: 192.22mg (5.49%), Vitamin B5: 0.42mg (4.22%)