



WHATSHEATE



Let's Party" Cake



Dairy Free

READY IN



105 min.

SERVINGS



12

CALORIES



397 kcal

DESSERT

Ingredients

- ☐ 12 servings purple gel food coloring green blue
- ☐ 12 servings purple gel food coloring red yellow
- ☐ 6.5 oz m&m candies
- ☐ 1 container vanilla frosting white
- ☐ 1 box cake mix yellow or any other flavor)

Equipment

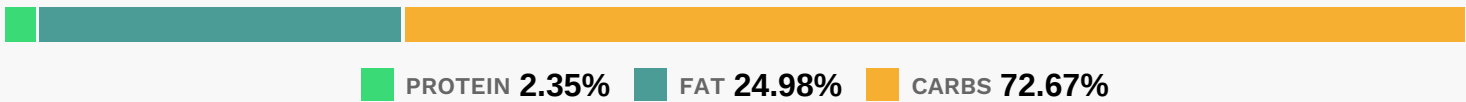
- ☐ bowl
- ☐ frying pan

- ☐ oven
- ☐ cake form
- ☐ muffin liners

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans). Grease and flour bottom and side of 9-inch round cake pan, or spray with baking spray with flour.
- ☐ Place paper baking cup in each of 12 regular-size muffin cups.
- ☐ Make cake batter as directed on box.
- ☐ Spread half of batter in round pan; spoon remaining batter into muffin cups.
- ☐ Bake as directed on box. Cool completely, about 1 hour.
- ☐ In small bowl, place 1 tablespoon frosting; stir in 2 drops yellow food color. In another small bowl, place 1/4 cup frosting, 3 drops yellow food color and 1 drop red food color; stir to make orange frosting. In third small bowl, place 1/2 cup frosting; stir in 7 drops blue neon food color. To remaining frosting in container, stir in 7 drops green neon food color.
- ☐ Trim off rounded top of cake layer; place on serving plate, cut side down. Frost top and side with green frosting. Frost 7 cupcakes with blue frosting, 4 cupcakes with orange frosting and 1 cupcake with yellow frosting.
- ☐ Place 1 blue cupcake on center of green frosted cake.
- ☐ Place remaining blue cupcakes, sides touching, in circle around center cupcake.
- ☐ Place 2 rows of 2 orange cupcakes on top center of blue cupcakes.
- ☐ Place yellow cupcake on top center. Press candies into frosting to decorate. Store loosely covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:3.58, Glycemic Load:11.24, Inflammation Score:-1, Nutrition Score:4.1891304118478%

Nutrients (% of daily need)

Calories: 396.68kcal (19.83%), Fat: 11.03g (16.97%), Saturated Fat: 4.07g (25.41%), Carbohydrates: 72.17g (24.06%),
Net Carbohydrates: 71.23g (25.9%), Sugar: 52.56g (58.4%), Cholesterol: 2.31mg (0.77%), Sodium: 394.94mg
(17.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.33g (4.66%), Phosphorus: 140.49mg (14.05%),
Vitamin B2: 0.22mg (12.69%), Calcium: 109.9mg (10.99%), Folate: 32.38µg (8.09%), Vitamin B1: 0.1mg (6.89%),
Vitamin E: 0.99mg (6.57%), Iron: 1.15mg (6.37%), Vitamin K: 6.25µg (5.96%), Vitamin B3: 1.08mg (5.41%),
Manganese: 0.08mg (4.11%), Fiber: 0.93g (3.73%), Selenium: 1.33µg (1.9%), Vitamin B5: 0.18mg (1.78%), Vitamin B6:
0.03mg (1.66%), Copper: 0.03mg (1.55%), Magnesium: 4.69mg (1.17%)