



Let's Party" Cake

 Dairy Free

READY IN



105 min.

SERVINGS



12

CALORIES



354 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow your favorite (or flavor)
- ☐ 12 oz vanilla frosting white
- ☐ 1 serving purple gel food coloring red yellow
- ☐ 1 serving purple gel food coloring green blue
- ☐ 6.5 oz m&m candies

Equipment

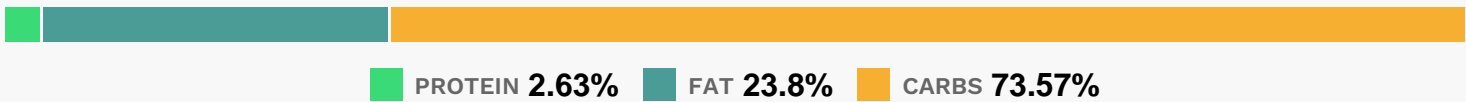
- ☐ bowl
- ☐ frying pan

- ☐ oven
- ☐ cake form
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F (325°F 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:8.28, Inflammation Score:-1, Nutrition Score:3.9708696027165%

Nutrients (% of daily need)

Calories: 354.25kcal (17.71%), Fat: 9.38g (14.44%), Saturated Fat: 3.76g (23.53%), Carbohydrates: 65.27g (21.76%), Net Carbohydrates: 64.34g (23.4%), Sugar: 46.16g (51.29%), Cholesterol: 2.31mg (0.77%), Sodium: 376.27mg (16.36%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.33g (4.66%), Phosphorus: 138.66mg (13.87%), Calcium: 109.6mg (10.96%), Vitamin B2: 0.19mg (10.89%), Folate: 31.56µg (7.89%), Vitamin B1: 0.1mg (6.82%), Iron: 1.13mg (6.28%), Vitamin E: 0.83mg (5.53%), Vitamin B3: 1.06mg (5.3%), Vitamin K: 4.93µg (4.7%), Manganese: 0.08mg (4.11%), Fiber: 0.93g (3.73%), Selenium: 1.32µg (1.89%), Vitamin B5: 0.17mg (1.72%), Vitamin B6: 0.03mg (1.66%), Copper: 0.03mg (1.55%), Magnesium: 4.59mg (1.15%)