



Little Car Cakes

READY IN



130 min.

SERVINGS



12

CALORIES



380 kcal

DESSERT

Ingredients

- ☐ 12 servings chocolate-covered peanuts with wrapping paper and plastic food wrap or foil
- ☐ 10 crème-filled chocolate sandwich cookies
- ☐ 12 servings purple gel food coloring green blue red yellow
- ☐ 2 round cake
- ☐ 8 m&m candies yellow
- ☐ 1 cranberry-orange relish red
- ☐ 12 servings green beans black red
- ☐ 2 containers vanilla frosting
- ☐ 1 box cake mix yellow

Equipment

- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ loaf pan
- ☐ toothpicks

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans). Grease bottoms only of three 8x4-inch loaf pans, or spray bottoms with cooking spray.
- ☐ Make cake batter as directed on cake mix box. Divide batter evenly among pans.
- ☐ Bake 25 to 32 minutes (28 to 37 minutes for dark or nonstick pans) or until toothpick inserted in center comes out clean. 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.
- ☐ Remove 1/4 cup frosting from each container; set aside. To make purple frosting, stir 8 drops blue food color and 8 drops red food color into 1 container frosting. To make bright green frosting, stir 3 drops green food color and 3 drops yellow food color into other container frosting.
- ☐ Place 2 loaves, rounded sides down, on tray. To seal in crumbs, frost one with a thin layer of purple frosting; frost the other with a thin layer of green frosting.
- ☐ Cut remaining loaf crosswise in half; taper the cut edges slightly to form windshields.
- ☐ Place one half on each cake for cab, placing about 3 inches from front edge and with tapered windshield side toward front of car. Frost windows of cabs with a thin layer of reserved vanilla frosting; frost top and edges with a thin layer of colored frosting. Refrigerate or freeze cakes 30 to 60 minutes to set frosting. Frost entire cars with same colors.
- ☐ Use licorice to outline windows and make bumpers.
- ☐ Add starlight candies for headlights and taillights; add cookies for wheels and the spares.
- ☐ Place gumdrop on top of 1 car for beacon and add candles for radio antennas. Store loosely covered.

Nutrition Facts



 **PROTEIN 6.21%**  **FAT 11.47%**  **CARBS 82.32%**

Properties

Glycemic Index:10.96, Glycemic Load:1.57, Inflammation Score:-5, Nutrition Score:11.896521824857%

Flavonoids

Hesperetin: 2.97mg, Hesperetin: 2.97mg, Hesperetin: 2.97mg, Hesperetin: 2.97mg Naringenin: 1.67mg, Naringenin: 1.67mg, Naringenin: 1.67mg, Naringenin: 1.67mg Luteolin: 0.09mg, Luteolin: 0.09mg, Luteolin: 0.09mg, Luteolin: 0.09mg Kaempferol: 0.26mg, Kaempferol: 0.26mg, Kaempferol: 0.26mg, Kaempferol: 0.26mg Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg Quercetin: 1.55mg, Quercetin: 1.55mg, Quercetin: 1.55mg, Quercetin: 1.55mg

Nutrients (% of daily need)

Calories: 380.07kcal (19%), Fat: 4.92g (7.57%), Saturated Fat: 1.9g (11.86%), Carbohydrates: 79.48g (26.49%), Net Carbohydrates: 76.63g (27.86%), Sugar: 45.03g (50.03%), Cholesterol: 51.13mg (17.04%), Sodium: 668.37mg (29.06%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6g (11.99%), Vitamin K: 27.8µg (26.48%), Phosphorus: 235.25mg (23.52%), Iron: 4.07mg (22.61%), Folate: 80.42µg (20.1%), Vitamin B1: 0.3mg (19.75%), Manganese: 0.38mg (19.01%), Vitamin B2: 0.32mg (18.91%), Calcium: 154.36mg (15.44%), Vitamin C: 12.52mg (15.18%), Vitamin B3: 2.66mg (13.31%), Fiber: 2.85g (11.41%), Selenium: 6.77µg (9.68%), Vitamin A: 483.67IU (9.67%), Magnesium: 29.8mg (7.45%), Vitamin B6: 0.15mg (7.32%), Copper: 0.14mg (7.1%), Vitamin E: 1.01mg (6.76%), Potassium: 234.15mg (6.69%), Vitamin B5: 0.58mg (5.8%), Zinc: 0.6mg (3.98%), Vitamin B12: 0.17µg (2.78%)