



Mermaid Cake

 Dairy Free

READY IN



140 min.

SERVINGS



12

CALORIES



929 kcal

Ingredients

- ☐ 12 servings purple gel food coloring blue
- ☐ 3 fruit (from 5-oz box)
- ☐ 12 servings granulated sugar
- ☐ 1 tablespoon m&m candies blue
- ☐ 6 large cranberry-orange relish white yellow
- ☐ 8 sea bass fillets assorted
- ☐ 1 tablespoon sugar
- ☐ 1 beef top sirloin steaks
- ☐ 1.5 containers vanilla frosting

- ☐ 1 box cake mix yellow

Equipment

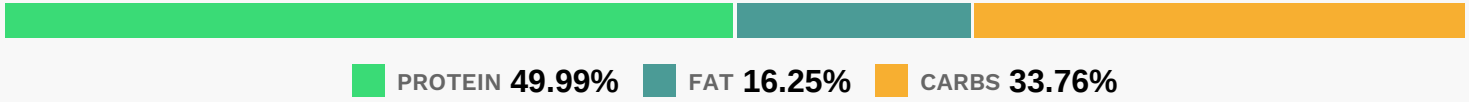
- ☐ bowl
- ☐ oven
- ☐ plastic wrap
- ☐ toothpicks
- ☐ kitchen scissors

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans). Grease or spray bottoms and sides of one 10-oz custard cup and two 8-inch round cake pans.
- ☐ Make cake batter as directed on box.
- ☐ Pour 2/3 cup batter into custard cup; divide remaining cake batter evenly between cake pans.
- ☐ Bake 23 to 28 minutes (26 to 33 minutes for dark or nonstick pans) or until toothpick inserted in centers comes out clean. Cool 10 minutes.
- ☐ Remove cakes from custard cup and pans; place rounded sides up on cooling racks. Cool completely, about 1 hour.
- ☐ Trim off rounded tops from 8-inch cakes. On serving plate, place 1 round cake layer, cut side down.
- ☐ Spread with 1/3 cup frosting. Top with second round cake layer, cut side down. Trim off rounded top of custard-cup cake to make flat surface. With small amount of frosting, attach custard-cup cake, flat side down, to top of layer cake, lining up rounded edge with layer cake edge. Using doll as a guide, cut and remove rounded piece from custard-cup cake to make seat for doll. (Discard cut-out piece.)
- ☐ Into small bowl, spoon 3/4 cup frosting. Tint with blue food color to make light blue; set aside. Frost sides and top of cake with remaining white frosting. To add waves, frost lower side of cake with blue frosting. Dip a fork in a few drops additional blue food color; swirl in blue frosting on cake to add wave effect.
- ☐ Sprinkle top of cake with colored sugars.

- ☐ Tie hair of fashion doll in ponytail. (Keep swimsuit or clothes on doll.) Wrap body of doll with plastic wrap, covering bustline and leaving arms free and shoulders uncovered. With 2 fruit snack rolls, wrap plastic-wrapped portion of doll, overlapping rolls and pressing to stick together. Wrap third snack roll around legs and extend 2 inches beyond feet; press together to form a fin shape, trimming if necessary.
- ☐ Place doll in seat on cake.
- ☐ To make starfish, on surface sprinkled with granulated sugar, flatten each gumdrop to make 1 1/2-inch round. Using scissors, cut 5 wedges from each gumdrop round to form a star. Pull gently to extend points of stars. Decorate cake and serving plate with starfish and sea creature candies. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:18.81, Glycemic Load:12.79, Inflammation Score:-9, Nutrition Score:42.503478485605%

Flavonoids

Hesperetin: 25.07mg, Hesperetin: 25.07mg, Hesperetin: 25.07mg, Hesperetin: 25.07mg Naringenin: 14.09mg, Naringenin: 14.09mg, Naringenin: 14.09mg, Naringenin: 14.09mg Luteolin: 0.17mg, Luteolin: 0.17mg, Luteolin: 0.17mg, Luteolin: 0.17mg Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg Myricetin: 0.14mg, Myricetin: 0.14mg, Myricetin: 0.14mg, Myricetin: 0.14mg Quercetin: 0.41mg, Quercetin: 0.41mg, Quercetin: 0.41mg, Quercetin: 0.41mg

Nutrients (% of daily need)

Calories: 928.59kcal (46.43%), Fat: 16.42g (25.26%), Saturated Fat: 4.19g (26.21%), Carbohydrates: 76.72g (25.57%), Net Carbohydrates: 72.16g (26.24%), Sugar: 53.73g (59.7%), Cholesterol: 491.3mg (163.77%), Sodium: 745.02mg (32.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 113.61g (227.22%), Vitamin B12: 23.14µg (385.67%), Selenium: 226.63µg (323.76%), Phosphorus: 1387.7mg (138.77%), Vitamin B6: 2.02mg (101.23%), Vitamin B3: 15.52mg (77.58%), Magnesium: 263.47mg (65.87%), Vitamin C: 51.43mg (62.34%), Potassium: 1890.43mg (54.01%), Vitamin B1: 0.81mg (53.81%), Vitamin B5: 5.06mg (50.56%), Iron: 6.7mg (37.23%), Folate: 115.61µg (28.9%), Zinc: 3.44mg (22.91%), Calcium: 229.04mg (22.9%), Vitamin A: 1089.51IU (21.79%), Vitamin B2: 0.37mg (21.69%), Fiber: 4.56g (18.23%), Copper: 0.36mg (17.91%), Manganese: 0.23mg (11.41%), Vitamin K: 6.65µg (6.33%), Vitamin E: 0.62mg (4.11%)