



Off-the-Road Car Cake

READY IN



135 min.

SERVINGS



16

CALORIES



226 kcal

DESSERT

Ingredients

- ☐ 16 oz round cake
- ☐ 0.8 cup water
- ☐ 2 eggs
- ☐ 16 oz vanilla frosting
- ☐ 1 serving purple gel food coloring
- ☐ 4 crème-filled chocolate sandwich cookies
- ☐ 0.7 ounce decorating gel black
- ☐ 1 serving licorice rounds black yellow
- ☐ 1 xanthan gum white

- ☐ 2 xanthan gum red
- ☐ 1 serving sprinkles
- ☐ 9.5 inches frangelico

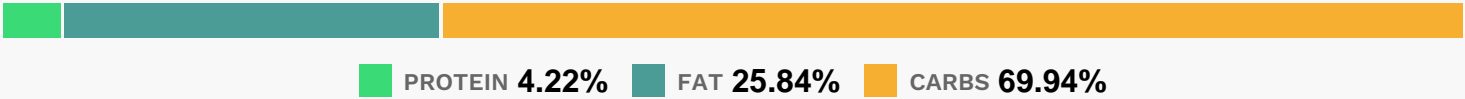
Equipment

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

Directions

- ☐ Heat oven to 350°F. Grease and flour 2 loaf pans, 8 1/2x4 1/2x2 1/2 inches. Make cake mix as directed on package, using water or milk and eggs.
- ☐ Pour into pans.
- ☐ Bake 33 to 40 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire rack. Cool completely, about 1 hour.
- ☐ Cut and remove 3 inches from end of 1 loaf. Position pieces for desired automobile. (See link below for diagram.) Freeze cut pieces uncovered about 1 hour for easier frosting if desired.
- ☐ Reserve 1/2 cup of the frosting. Tint remaining frosting with food color.
- ☐ Place whole loaf on tray. Frost top with 1/3 cup tinted frosting. Top with cut layer, positioning for desired car. Trim corners for more rounded look if desired. Attach cookies for wheels, using small amount of frosting. Draw outline of windows with sharp knife. Frost windows and hubcaps with reserved white frosting. Frost sides and top of car with remaining tinted frosting, building up around wheels for fenders.
- ☐ Outline windows, hood, doors and bumpers with decorating gel. Use licorice beans for grill, door handles and signal lights.
- ☐ Cut gum balls in half; use for headlights and taillights. Make spoke markings on wheel with knife. Press 1 silver nonpareil in center of each wheel. Use silver nonpareils for hood ornament if desired. Silver nonpareils are not edible; remove them before eating cake.

Nutrition Facts



Properties

Glycemic Index:2.69, Glycemic Load:8.28, Inflammation Score:-1, Nutrition Score:3.2865217820458%

Nutrients (% of daily need)

Calories: 225.88kcal (11.29%), Fat: 6.49g (9.98%), Saturated Fat: 1.44g (9.01%), Carbohydrates: 39.51g (13.17%), Net Carbohydrates: 39.12g (14.23%), Sugar: 30.13g (33.48%), Cholesterol: 49.38mg (16.46%), Sodium: 249.13mg (10.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.38g (4.76%), Vitamin B2: 0.19mg (11.42%), Iron: 1.28mg (7.11%), Selenium: 4.45µg (6.36%), Phosphorus: 57.62mg (5.76%), Vitamin B1: 0.08mg (5.32%), Folate: 20.01µg (5%), Vitamin K: 4.58µg (4.36%), Vitamin E: 0.63mg (4.22%), Manganese: 0.08mg (4.07%), Vitamin B3: 0.69mg (3.46%), Calcium: 24.74mg (2.47%), Vitamin B5: 0.24mg (2.44%), Vitamin B12: 0.12µg (1.95%), Zinc: 0.26mg (1.72%), Copper: 0.03mg (1.67%), Fiber: 0.39g (1.55%), Potassium: 52.31mg (1.49%), Vitamin A: 73.42IU (1.47%), Magnesium: 5.58mg (1.4%), Vitamin B6: 0.02mg (1.24%), Vitamin D: 0.17µg (1.11%)