



Train Cake

READY IN



210 min.

SERVINGS



15

CALORIES



465 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake yellow
- 1 cup water
- 0.5 cup vegetable oil
- 3 eggs
- 16 oz vanilla frosting
- 1 serving purple gel food coloring green blue red yellow
- 16 oz chocolate frosting
- 1 serving twist and ends together to make a rough knob. cover assorted
- 1 serving gumdrops

- 2 individually wrapped caramels
- 2 crème-filled chocolate sandwich cookies crumbled
- 1 serving pepper rings
- 1 c gourmet jelly beans assorted

Equipment

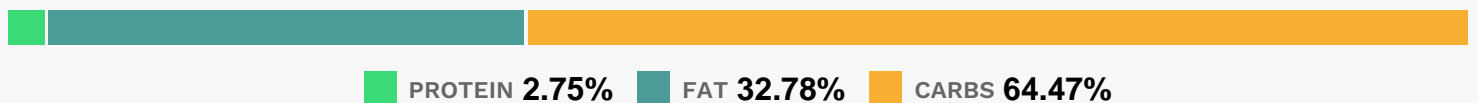
- bowl
- oven
- knife
- loaf pan
- hand mixer
- toothpicks
- ziploc bags
- spatula
- serrated knife

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Grease or spray bottoms only of two 8x4- or 9x5-inch loaf pans. In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- Pour into pans.
- Bake yellow cake 28 to 36 minutes and devil's food cake 31 to 39 minutes 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 cooking racks. Cool completely, about 1 hour. For easier handling, refrigerate or freeze cake 30 to 60 minutes until firm.
- Meanwhile, divide vanilla frosting evenly among 4 small bowls; tint 1 bowl frosting red, 1 bowl frosting yellow, 1 bowl frosting blue and 1 bowl frosting green with food colors. Spoon 1/2 cup chocolate frosting into resealable plastic bag; set aside.
- Using serrated knife, cut rounded top off each cake to level surface; place each cake cut side down.

- Cut first cake to make engine, being careful not to cut all the way through piece 1 when removing piece
- (See link below for diagram.)
- Place piece 2 on top of piece 1 as shown in diagram, with a small amount of frosting between pieces.
- Cut second cake into 4 equal pieces to make cars as shown in diagram.
- Spread thin layer of chocolate frosting over top and sides of engine to seal in crumbs. For each of the car cakes, spread thin layer of red, yellow, blue and green frosting over top and sides of each car to seal in crumbs. Refrigerate or freeze cakes 30 to 60 minutes or until frosting is set.
- Using chocolate frosting in resealable plastic bag, snip off small corner of bag. Pipe train tracks onto serving tray. Frost engine cake with remaining chocolate frosting. Frost boxcars with remaining colored frosting. Using large spatula, transfer cakes to serving tray.
- Cut pieces of licorice twist; place on front of engine, slanting outward, for the cow-catcher. Use licorice twist to add "trim" to the engine.
- Add gumdrops for engine "face" and chocolate candies for smoke stack. Top back of engine with crumbled cookies.
- Add gummy candy rings for wheels.
- Cut pieces of licorice twist to add "trim" to each of the cars.
- Add gummy candy rings for wheels. Top each car with assorted candies. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:12.4, Glycemic Load:9.55, Inflammation Score:-1, Nutrition Score:5.47608701083%

Nutrients (% of daily need)

Calories: 464.66kcal (23.23%), Fat: 17.43g (26.81%), Saturated Fat: 4.13g (25.82%), Carbohydrates: 77.12g (25.71%), Net Carbohydrates: 76.08g (27.67%), Sugar: 59.73g (66.37%), Cholesterol: 32.83mg (10.94%), Sodium: 378.98mg (16.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.85mg (1.28%), Protein: 3.29g (6.57%), Phosphorus: 128.13mg (12.81%), Iron: 2.14mg (11.91%), Vitamin B2: 0.19mg (11.27%), Vitamin E: 1.51mg (10.07%), Selenium: 6.82µg

(9.74%), Copper: 0.19mg (9.72%), Vitamin K: 8.19µg (7.8%), Manganese: 0.16mg (7.78%), Folate: 25.74µg (6.44%), Magnesium: 22.68mg (5.67%), Calcium: 54.56mg (5.46%), Potassium: 188.91mg (5.4%), Vitamin B1: 0.06mg (4.3%), Fiber: 1.04g (4.16%), Zinc: 0.48mg (3.2%), Vitamin B3: 0.61mg (3.07%), Vitamin B5: 0.21mg (2.14%), Vitamin B6: 0.03mg (1.47%), Vitamin B12: 0.08µg (1.37%), Vitamin D: 0.18µg (1.17%)