



Train Cake

READY IN



210 min.

SERVINGS



15

CALORIES



420 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake yellow
- ☐ 2 rolos
- ☐ 1 container chocolate frosting
- ☐ 2 crème-filled chocolate sandwich cookies crumbled
- ☐ 3 eggs
- ☐ 15 servings purple gel food coloring green blue red yellow
- ☐ 15 servings gumdrops
- ☐ 15 servings twist and ends together to make a rough knob. cover assorted
- ☐ 1 c gourmet jelly beans assorted

- ☐ 15 servings m&m candies
- ☐ 2 containers vanilla frosting
- ☐ 0.5 cup vegetable oil
- ☐ 1 cup water

Equipment

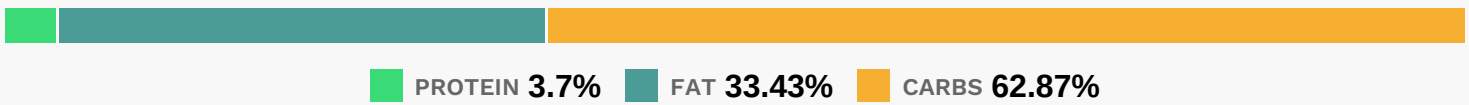
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ loaf pan
- ☐ hand mixer
- ☐ toothpicks
- ☐ ziploc bags
- ☐ spatula
- ☐ serrated knife

Directions

- ☐ Heat oven to 350F (325F 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 cooling 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 as shown in diagram to make engine, being careful not to cut all the way through piece 1 when removing piece
- ☐ 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:8.07, Glycemic Load:0.81, Inflammation Score:-2, Nutrition Score:5.0256521854064%

Nutrients (% of daily need)

Calories: 419.62kcal (20.98%), Fat: 16.1g (24.78%), Saturated Fat: 5.49g (34.3%), Carbohydrates: 68.15g (22.72%), Net Carbohydrates: 66.69g (24.25%), Sugar: 50.65g (56.28%), Cholesterol: 35.08mg (11.69%), Sodium: 332.78mg (14.47%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.9mg (1.3%), Protein: 4.01g (8.01%), Iron: 2.28mg (12.69%), Phosphorus: 121.73mg (12.17%), Copper: 0.19mg (9.71%), Selenium: 6.77µg (9.67%), Manganese: 0.16mg (7.77%), Calcium: 70.4mg (7.04%), Vitamin E: 1.05mg (7.02%), Folate: 23.28µg (5.82%), Fiber: 1.45g (5.81%), Vitamin B2: 0.1mg (5.79%), Magnesium: 22.16mg (5.54%), Potassium: 177.29mg (5.07%), Vitamin K: 4.27µg (4.07%), Vitamin

B1: 0.06mg (4.03%), Zinc: 0.45mg (3.02%), Vitamin B3: 0.55mg (2.73%), Vitamin B5: 0.19mg (1.89%), Vitamin A: 83.29IU (1.67%), Vitamin B6: 0.03mg (1.44%), Vitamin B12: 0.08µg (1.35%), Vitamin D: 0.18µg (1.17%)