



Treasure Chest Cake

 Dairy Free

READY IN



260 min.

SERVINGS



15

CALORIES



266 kcal

DESSERT

Ingredients

- ☐ 1 box chocolate cake mix
- ☐ 1 cup water
- ☐ 1 serving wrap with wrapping paper and plastic food wrap or foil
- ☐ 1 serving orange food coloring yellow
- ☐ 16 oz fluffy frosting white
- ☐ 1 serving licorice rounds red
- ☐ 1 serving yukon gold potatoes
- ☐ 1 serving m&m candies

- ☐ 1 serving m&m candies hard
- ☐ 1 serving pumpkin candies and gummy worms halved

Equipment




- ☐ frying pan
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour. Make and bake cake mix as directed on box for 13x9-inch pan-- except use 1 cup water, the oil and eggs. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 1 hour.
- ☐ From center of cake, cut one 3-inch crosswise strip. (See link below for diagram.)
- ☐ Cut the strip diagonally in half to make two 9-inch triangular wedges. (Discard 1 cake wedge or reserve for another use.)
- ☐ On tray, place a 9x5-inch cake piece. Stir food colors into frosting to make golden yellow.
- ☐ Spread 1 tablespoon of frosting on 1 edge of triangular wedge of cake. Attach wedge, frosting side down, to 9x5-inch cake piece on tray, placing wedge along top edge of larger cake piece. Freeze all cake pieces 1 hour.
- ☐ Spread 1 tablespoon of frosting on top edge of triangular wedge of cake. Attach remaining 9x5-inch cake piece to cake wedge to look like partially opened treasure chest. To seal crumbs, frost cake with a thin layer of frosting. Refrigerate or freeze 30 to 60 minutes to set frosting.
- ☐ Spread remaining frosting evenly over entire cake. Pull fork through frosting to look like wood grain.
- ☐ Use pull-and-peel licorice to make handles and straps. Fill chest with chocolate coins, candy necklaces, and other hard candies.
- ☐ Add gummy ring half for clasp. Store loosely covered.

Nutrition Facts



 PROTEIN **2.87%**  FAT **32.89%**  CARBS **64.24%**

Properties

Glycemic Index:10.72, Glycemic Load:9.15, Inflammation Score:-1, Nutrition Score:3.5486956296246%

Nutrients (% of daily need)

Calories: 266.31kcal (13.32%), Fat: 10.02g (15.41%), Saturated Fat: 2.19g (13.66%), Carbohydrates: 44.03g (14.68%), Net Carbohydrates: 43.21g (15.71%), Sugar: 31.49g (34.99%), Cholesterol: 0.3mg (0.1%), Sodium: 310.45mg (13.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.17mg (1.06%), Protein: 1.97g (3.93%), Phosphorus: 87.36mg (8.74%), Vitamin B2: 0.14mg (8.42%), Iron: 1.44mg (8.01%), Copper: 0.12mg (5.99%), Selenium: 4.05µg (5.78%), Folate: 22.17µg (5.54%), Vitamin E: 0.78mg (5.22%), Calcium: 49.83mg (4.98%), Vitamin K: 5.17µg (4.92%), Vitamin B1: 0.06mg (4.14%), Manganese: 0.07mg (3.71%), Magnesium: 14.45mg (3.61%), Fiber: 0.82g (3.27%), Potassium: 108.1mg (3.09%), Vitamin B3: 0.62mg (3.08%), Zinc: 0.26mg (1.76%)