
Giant Creamsicle Cake

Fun Cooking

Food Network Magazine- June 2021

Start to Finish Time: 2 hours 45 minutes

1 15 to 16 ounce box vanilla cake mix (plus the required ingredients)

1 1-1/2 quart rectangular carton orange sherbet

1 tub (16 ounce) white frosting

1 bag (10 ounce) mini marshmallows

1/4 cup water

red and yellow food coloring

2 boxes (one pound ea) confectioner's sugar

4 tablespoons unsalted butter, softened

Preheat the oven to 350 degrees. Prepare the cake mix as directed for a 9-by-13-inch cake. Bake as directed. Let cool slightly in the pan, then remove to a rack to cool completely.

Transfer the cake to a baking sheet lined with parchment and carefully cut the cake into two layers. Keeping the cakes stacked, trim a 3/4-inch strip from each long side. Reserve the trimmings (there will be four long strips).

Cut off the carton from the sherbet. Slice the block of sherbet lengthwise into thirds. Arrange on the bottom layer of the cake. Let soften slightly, then smooth with an offset spatula.

Use the trimmed strips of cake to create a border all the way around the sherbet, breaking the pieces as needed. Cover with the top cake layer. Freeze for one hour.

Cut a large chunk out of one of the top corners of the cake to look like a bite has been taken. Trim the other top corner to make it rounded. Press a few of the cake trimmings against the exposed sherbet in the bite.

Using a paring knife, carve out two shallow channels in the cake top starting one inch from the top edge and ending one inch from the bottom edge. Cover the top and sides of the cake with the frosting, making sure to cover the bite area. Return the cake to the freezer.

Make the fondant: Place the marshmallows and water in a microwave-safe bowl. Microwave, stirring occasionally, until melted and smooth. Tint the mixture orange using the red and yellow food coloring. Transfer the mixture to a stand mixer.

Slowly beat all but one-half cup of the confectioner's sugar into the melted marshmallows (it will be stiff). Beat in the butter. Knead in some of the remaining sugar until rollable. Roll the mixture out on a confectioner's sugar-dusted surface until large enough to cover the entire cake.

Carefully drape the fondant over the cake and smooth with your hands. Trim the excess, cutting around the bite. Press a thin strip of fondant along the bottom of the bite. Insert a wooden spatula to represent the ice cream stick.

Yield: 10 to 12 servings

Dessert

Per Serving (excluding unknown items): 2987 Calories; 70g Fat (20.6% calories from fat); 13g Protein; 596g Carbohydrate; 0g Dietary Fiber; 182mg Cholesterol; 546mg Sodium. Exchanges: 13 Fat; 39 1/2 Other Carbohydrates.