



Stacking Blocks Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Yes, yes I know this looks like a Legos cake. I didn't want to use their trademark name and plus, I got this idea from Betty Crocker a while ago. Not totally original, but a fun idea like this belongs on Nibble Dish, too :). Definitely fun for kids or kids at heart.

- Cake mix of your choice
- 2-3 large eggs (depending on the recipe)
- Vegetable oil
- Water/milk
- Large marshmallows
- 1-2 cans of white frosting
- Food coloring
- Rectangular pan
- Small bowls
- Small spatulas

Instructions

BAKE!

1. Make the cake as directed on the box. Usually you mix the wet ingredients together first then add the cake mix gradually and stir until smooth.
 2. Set the oven to the directed time on the cake mix box.
 3. Oil the cake pan and make sure you cover most of it well so the cake doesn't
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- stick.
4. Pour mix into pan.
 5. Bake until done.

DECORATE!

1. Once the cake is cooled, cut pieces of the cake into squares and rectangles.
2. Make sure each piece is about an inch or so thick, this way the marshmallows will stick!
3. Cut marshmallows in half and put frosting under each one and stick on the cake.
4. Square pieces get 4 marshmallows, big rectangles get 6, and the small rectangles get 2.
5. Now with the frosting, separate it into small bowls and add drops of food coloring into the frosting.
6. Mix the frosting well and frost your blocks!
7. Once ready, put into the fridge to chill.
8. Serve and enjoy!