



WHATSheATE

Ant House Cake with Chocolate Mascarpone Frosting

READY IN



105 min.

SERVINGS



12

CALORIES



692 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix white
- ☐ 0.8 cup coconut shredded unsweetened
- ☐ 0.5 cup mint
- ☐ 6 oz baker's chocolate dark 70% chopped (cocoa) (not baking chocolate)
- ☐ 0.5 teaspoon espresso powder
- ☐ 24 oz mascarpone cheese softened
- ☐ 2 cups powdered sugar
- ☐ 1.5 teaspoons vanilla

☐ 6 oz mint

Equipment

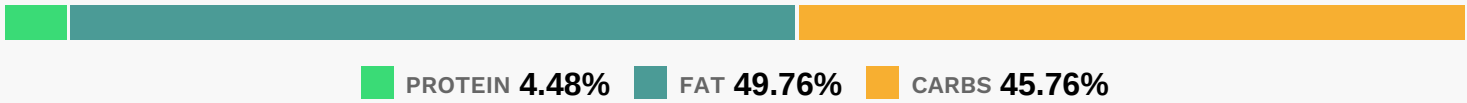
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ double boiler
- ☐ hand mixer
- ☐ toothpicks
- ☐ spatula

Directions

- ☐ Heat oven to 350°F (325°F for nonstick pans). Spray 2 (9-inch) round cake pans with baking spray with flour; line bottoms with cooking parchment paper.
- ☐ Make cake mix as directed on box, using water, oil and eggs. Use spatula to gently stir coconut and 1/2 cup chocolate sprinkles into batter. Divide batter evenly between pans.
- ☐ Bake as directed on box until toothpick inserted in center of each cake comes out clean. Cool cakes in pan 15 minutes.
- ☐ Transfer cakes to cooling racks. Cool completely, about 45 minutes.
- ☐ To make Frosting, use double boiler to melt dark chocolate. Stir in espresso powder with whisk until dissolved. Set chocolate mixture aside to cool.
- ☐ In large bowl, beat mascarpone cheese, powdered sugar and vanilla with electric mixer on low speed until smooth. Gently add cooled chocolate and continue to mix at low speed until well incorporated.
- ☐ To assemble Cake, place 1 cake layer flat side down on cake plate.
- ☐ Spread 1 1/2 cups filling over top of cake layer.
- ☐ Place second cake layer flat side up over filling.

Spread remaining filling over sides and top of cake. Cover entire cake with 6 to 8 oz chocolate sprinkles.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-6, Nutrition Score:10.353478306661%

Flavonoids

Catechin: 9.12mg, Catechin: 9.12mg, Catechin: 9.12mg, Catechin: 9.12mg Epicatechin: 20.1mg, Epicatechin: 20.1mg, Epicatechin: 20.1mg, Epicatechin: 20.1mg

Nutrients (% of daily need)

Calories: 692.34kcal (34.62%), Fat: 39.35g (60.54%), Saturated Fat: 25.63g (160.18%), Carbohydrates: 81.43g (27.14%), Net Carbohydrates: 77.65g (28.24%), Sugar: 57.27g (63.64%), Cholesterol: 56.7mg (18.9%), Sodium: 335.77mg (14.6%), Alcohol: 0.17g (100%), Alcohol %: 0.14% (100%), Caffeine: 12.65mg (4.22%), Protein: 7.98g (15.96%), Manganese: 0.84mg (42.06%), Copper: 0.54mg (27.06%), Phosphorus: 214.02mg (21.4%), Iron: 3.51mg (19.52%), Calcium: 189.87mg (18.99%), Vitamin A: 793.79IU (15.88%), Fiber: 3.77g (15.1%), Magnesium: 56.52mg (14.13%), Zinc: 1.68mg (11.22%), Folate: 34.65µg (8.66%), Selenium: 6.05µg (8.65%), Vitamin B1: 0.12mg (7.86%), Vitamin B2: 0.12mg (6.93%), Vitamin B3: 1.27mg (6.34%), Potassium: 178.54mg (5.1%), Vitamin E: 0.46mg (3.05%), Vitamin K: 2.56µg (2.43%), Vitamin B5: 0.2mg (1.97%), Vitamin B6: 0.03mg (1.67%)