



WHATSheATE



## April Fool's Spaghetti and Meatballs Cake



Dairy Free

READY IN



180 min.

SERVINGS



12

CALORIES



415 kcal

DESSERT

### Ingredients

- ☐ 18.3 oz vanilla cake donut holes with pudding
- ☐ 1.3 cups water
- ☐ 0.3 cup cooking oil
- ☐ 3 eggs
- ☐ 16 oz vanilla frosting canned (not whipped)
- ☐ 0.5 cup strawberry ice cream
- ☐ 2 m&m candies ()
- ☐ 2 tablespoons candy coating disks grated (from 1-oz. cube)

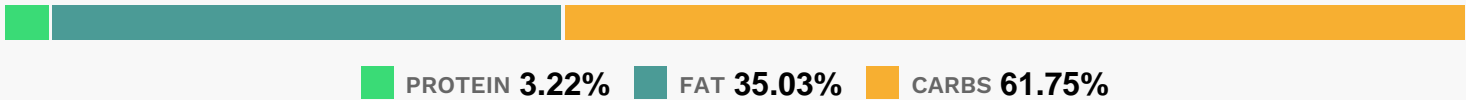
# Equipment

- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ toothpicks
- ☐ ziploc bags
- ☐ microwave

# Directions

- ☐ Heat oven to 350°F. Grease and flour 2 1/2-quart ovenproof glass or metal bowl. Prepare cake mix batter as directed on package, using water, oil and eggs.
- ☐ Pour batter into greased and floured bowl.
- ☐ Bake at 350°F. for 55 to 65 minutes or until toothpick inserted in center comes out clean. Cool in bowl on wire rack for 30 minutes. Run thin knife around edge of cake; invert cake onto serving plate. Cool 1 hour or until completely cooled.
- ☐ Frost cooled cake with thin layer of frosting. Spoon remaining frosting into resealable plastic bag; seal bag.
- ☐ Cut small hole in bottom corner of bag. Squeeze bag to pipe frosting onto cake to resemble spaghetti. Stir strawberry topping to soften; spoon topping onto top of cake to resemble spaghetti sauce, allowing some to drip down sides.
- ☐ Unwrap candies; microwave on HIGH for 10 to 15 seconds to soften. Break each candy into thirds; roll into "meatballs" and arrange on cake.
- ☐ Sprinkle grated candy coating over top of cake to resemble cheese.

# Nutrition Facts



# Properties

Glycemic Index:3.58, Glycemic Load:11.04, Inflammation Score:-1, Nutrition Score:5.8460869892784%

Nutrients (% of daily need)

Calories: 414.59kcal (20.73%), Fat: 16.19g (24.9%), Saturated Fat: 3.78g (23.63%), Carbohydrates: 64.21g (21.4%), Net Carbohydrates: 63.68g (23.16%), Sugar: 43.9g (48.78%), Cholesterol: 42.54mg (14.18%), Sodium: 389.32mg (16.93%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.35g (6.69%), Phosphorus: 179.38mg (17.94%), Vitamin B2: 0.27mg (16%), Vitamin E: 2.16mg (14.39%), Calcium: 109.25mg (10.92%), Selenium: 7.23µg (10.32%), Vitamin K: 10.55µg (10.05%), Folate: 39.03µg (9.76%), Vitamin B1: 0.1mg (6.95%), Iron: 1.11mg (6.15%), Vitamin B3: 1.13mg (5.65%), Manganese: 0.1mg (4.79%), Vitamin B5: 0.36mg (3.56%), Zinc: 0.39mg (2.59%), Copper: 0.05mg (2.44%), Fiber: 0.53g (2.11%), Vitamin B12: 0.11µg (1.91%), Magnesium: 7.46mg (1.86%), Potassium: 65.1mg (1.86%), Vitamin B6: 0.03mg (1.68%), Vitamin A: 77.37IU (1.55%), Vitamin D: 0.22µg (1.47%)