



## Baseball Mitt Cake

READY IN



80 min.

SERVINGS



20

CALORIES



144 kcal

DESSERT

## Ingredients

- 1 piece chocolate string licorice (12 inch)
- 0.3 cup mint
- 1 Tbsp decorating gel red
- 1 pkg jell-o chocolate flavor pudding instant (4-serving size)
- 1 cup milk cold
- 8 oz cool whip whipped topping divided thawed
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

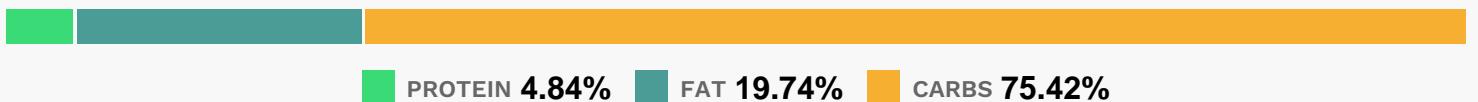
## Equipment

- bowl
- frying pan
- oven
- whisk
- baking pan
- muffin liners

## Directions

- Grease and flour one 9-inch round baking pan; set aside. Prepare cake mix as directed on package.
- Pour half of the batter into prepared pan; spoon remaining batter into 12 paper-lined medium muffin cups.
- Bake as directed on package for 9-inch cake layer and cupcakes. Cool cake and cupcakes in pans 5 min.; remove to wire racks. Cool completely.
- Pour milk into medium bowl.
- Add dry pudding mix. Beat with wire whisk 2 min. or until well blended. Gently stir in 1 cup of the whipped topping.
- Cut a small piece from side of round cake; discard. Frost top and side of cake with pudding mixture. Decorate with chocolate sprinkles and licorice to resemble baseball mitt. Frost cupcakes with remaining 2 cups whipped topping.
- Place 1 cupcake on mitt. Decorate cupcakes with decorating gel to resemble stitches on a baseball. Store cake and cupcakes in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:4.03, Glycemic Load:0.54, Inflammation Score:-1, Nutrition Score:2.6108695553697%

## Nutrients (% of daily need)

Calories: 143.6kcal (7.18%), Fat: 3.18g (4.89%), Saturated Fat: 2.3g (14.4%), Carbohydrates: 27.32g (9.11%), Net Carbohydrates: 26.93g (9.79%), Sugar: 17.03g (18.92%), Cholesterol: 1.69mg (0.56%), Sodium: 201.93mg (8.78%),

Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.75g (3.51%), Phosphorus: 102.94mg (10.29%), Calcium: 77.94mg (7.79%), Vitamin B2: 0.09mg (5.3%), Vitamin B1: 0.07mg (4.61%), Folate: 17.96µg (4.49%), Iron: 0.59mg (3.27%), Vitamin B3: 0.63mg (3.16%), Manganese: 0.06mg (2.85%), Vitamin E: 0.3mg (2.03%), Vitamin B12: 0.11µg (1.91%), Selenium: 1.32µg (1.89%), Magnesium: 6.45mg (1.61%), Fiber: 0.39g (1.56%), Vitamin B6: 0.03mg (1.51%), Vitamin B5: 0.14mg (1.41%), Copper: 0.03mg (1.4%), Potassium: 46.08mg (1.32%), Vitamin K: 1.24µg (1.18%), Zinc: 0.15mg (1.02%)