

DESSERT

Bleeding Cemetery Cake

14 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
825 min	40 min	785 min	15	\$2.70	899 kcal



Bleeding Cemetery Cake is a dessert that serves 15. One portion of this dish contains roughly 11g of protein, 34g of fat, and a total of 899 calories. For \$2.7 per serving, this recipe covers 18% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ ½ teaspoon baking powder

☐ 5 eggs

☐ 4 About graham crackers

☐ 15 package About d marshmallow ghosts

☐ 70 About pretzel sticks

☐ 3 pounds strawberries, pureed with sugar to taste (depends on the sweetness of the berries)
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- ☐ 1 cup butter, softened

☐ 3 cups all-purpose flour

☐ 15 servings Black gel icing, for piping

☐ 1 cup milk

☐ ½ teaspoon salt

☐ 2 quarts strawberry cheesecake premium ice cream, softened

☐ 3 cups sugar

☐ 2 teaspoons vanilla extract

☐ 11 ounce box crushed vanilla wafer cookies

EQUIPMENT Bowl, Frying pan, Oven, Wire rack, Baking pan, Hand mixer, Aluminum foil

Method

- 1 Preheat the oven to 350 degrees F. Grease and flour a 13 by 9-inch baking pan.
- 2 In the bowl of an electric mixer, cream together butter and sugar on medium speed.
- 3 Add the eggs and beat until creamy. Stir in the milk and vanilla.
- 4 Combine the flour, baking powder, and salt in a separate bowl.
- 5 Add the flour mixture on low speed until incorporated. Scrape down the sides and beat on high speed until smooth.
- 6 Pour into prepared pan and bake for 45 to 50 minutes or until set.
- 7 Remove from oven and let cool in the pan on a wire rack. Once cool, remove from pan, wrap in aluminum foil and freeze at least 6 hours.
- 8 Put the frozen cake into a clean, deep 13 by 9-inch baking pan. Cover with crushed cookies and all but 1 cup of the strawberry puree. Cover with softened ice cream. Freeze at least 6 hours. To prepare cake top decorations: Break graham crackers along perforations to create rectangles. Use the gel to create headstones, by writing RIP for example.
- 9 Lay flat to dry.
- 10 Remove cake from freezer and from the pan, placing it on a serving platter. Allow to soften slightly so that the decorations can be inserted into the top. Stick the pretzels all around the edge to create the cemetery fence. Then put in the headstones and marshmallow ghosts. If the cake gets too soft during this process, place it into the freezer until it's hard enough to work with again. Store in the freezer once decorated. To serve, put about 1/4 cup of the strawberry puree into a zip top bag.
- 11 Cut off the tip and squeeze over the cake. Puddle the remaining puree on the platter around the cake.
- 12 Let the cake sit out about 20 minutes so that it starts to melt slightly and "bleed" before serving.

Nutrition per serving

899

KCAL

11 g

PROTEIN

34 g

FAT

142 g

CARBS

Saturated Fat	17.2 g · 108% of daily needs
Fibre	4.1 g · 17% of daily needs
Sugar	71.1 g · 79% of daily needs
Sodium	485 mg · 21% of daily needs
Cholesterol	126 mg · 42% of daily needs
Vitamin C	63.1 mg · 77% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/bleeding-cemetery-cake-142558