



Buccaneer Cake

READY IN



155 min.

SERVINGS



35

CALORIES



84 kcal

DESSERT

Ingredients

- 1 pkg chocolate cake mix (2-layer)
- 3.9 oz jell-o chocolate fudge flavor pudding instant
- 1 cup milk cold
- 1 oreo bite size cookie mini
- 0.3 cup powdered sugar
- 0.5 oz baker's semi-sweet chocolate grated
- 1 piece string licorice black cut into 1-inch lengths
- 1 piece string licorice red
- 1.5 cups cool whip whipped topping divided thawed

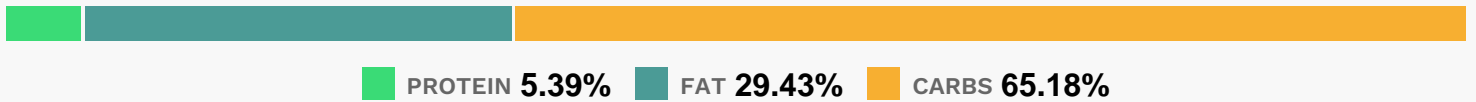
Equipment

- oven
- whisk
- ziploc bags

Directions

- Prepare cake batter and bake as directed on package for 2 (9-inch) round pans. Cool cakes in pans 15 min.
- Remove from pans to wire racks; cool completely.
- Cut cake as shown in diagram. Discard cake trimmings or reserve for snacking.
- Place head piece on platter; frost with 1 cup COOL WHIP.
- Beat dry pudding mix, sugar and milk with whisk 2 min. Assemble hat pieces near head as shown in photograph; frost with pudding mixture. Spoon remaining COOL WHIP into resealable plastic bag.
- Cut small corner off bottom of bag. Squeeze bag to pipe COOL WHIP onto hat as shown in photograph.
- Cut eye patch out of piece of sturdy colored paper or cardboard.
- Cut 14-inch length from red licorice. Use to "attach" eye patch to cake. Use remaining red licorice to form mouth. Decorate cake with remaining ingredients as shown in photo. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:3.71, Glycemic Load:0.13, Inflammation Score:-1, Nutrition Score:1.6813043480658%

Flavonoids

Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 83.52kcal (4.18%), Fat: 2.85g (4.39%), Saturated Fat: 1.03g (6.44%), Carbohydrates: 14.2g (4.73%), Net Carbohydrates: 13.74g (5%), Sugar: 9.1g (10.11%), Cholesterol: 0.93mg (0.31%), Sodium: 153.34mg (6.67%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.17g (2.35%), Phosphorus: 46.51mg (4.65%), Iron: 0.67mg (3.72%), Copper: 0.07mg (3.37%), Calcium: 30.2mg (3.02%), Selenium: 1.88µg (2.68%), Manganese: 0.05mg (2.39%), Magnesium: 9.24mg (2.31%), Vitamin B2: 0.04mg (2.09%), Folate: 8.16µg (2.04%), Potassium: 65.67mg (1.88%), Fiber: 0.46g (1.84%), Vitamin B1: 0.03mg (1.79%), Vitamin B3: 0.23mg (1.15%), Vitamin E: 0.17mg (1.14%), Zinc: 0.16mg (1.09%)