



Butterfly Cut-Up Cake

 Dairy Free

READY IN



225 min.

SERVINGS



12

CALORIES



281 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow your favorite (or flavor)
- ☐ 1 piece chocolate-covered peanuts with foil
- ☐ 12 oz fluffy frosting white
- ☐ 1 serving sprinkles
- ☐ 0.7 oz decorating gel
- ☐ 1 serving gourmet jelly beans such as jelly beans (cut in half), pastel mints, miniature jawbreakers, cherry rock candy assorted
- ☐ 1 serving snack peppers (any flavor)

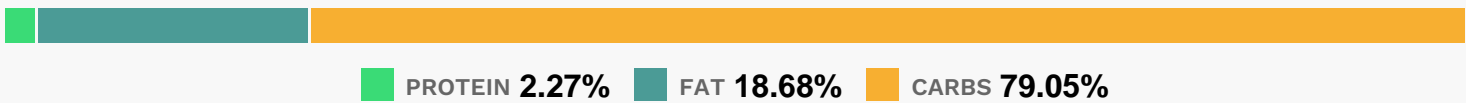
Equipment

- ☐ oven
- ☐ aluminum foil
- ☐ serrated knife

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Make and cool cake as directed on box for two 8-inch or 9-inch rounds. Wrap and freeze 1 layer for other use. Refrigerate or freeze remaining layer 30 to 60 minutes or until firm for easier handling.
- ☐ Using serrated knife, cut rounded top off cake to level surface; place cut side down.
- ☐ Cut cake in half; cut a notch on each cut side, slightly below center, to form wings. (See link below for diagram.) To make butterfly, arrange 2 wings on foil-covered tray; use 2 of the leftover notched pieces to form the body, trimming if necessary. Attach pieces together with a small amount of frosting.
- ☐ Spread a thin layer of frosting over top and sides to seal in crumbs. Refrigerate or freeze cake 30 to 60 minutes to set frosting. Frost entire cake.
- ☐ Sprinkle with colored sugars. Outline wings and body with decorating gel. Decorate wings with assorted candies as desired.
- ☐ Roll fruit snack rolls to make antennae. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:6.25, Glycemic Load:8.28, Inflammation Score:-1, Nutrition Score:3.757391296813%

Nutrients (% of daily need)

Calories: 281.23kcal (14.06%), Fat: 5.85g (8.99%), Saturated Fat: 1.59g (9.93%), Carbohydrates: 55.68g (18.56%), Net Carbohydrates: 55.16g (20.06%), Sugar: 37.41g (41.57%), Cholesterol: 0mg (0%), Sodium: 365.88mg (15.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.6g (3.2%), Phosphorus: 138.81mg (13.88%), Vitamin B2: 0.19mg (10.9%), Calcium: 91.84mg (9.18%), Folate: 31.61µg (7.9%), Vitamin B1: 0.1mg (6.83%), Vitamin E: 0.83mg (5.54%), Vitamin B3: 1.06mg (5.3%), Iron: 0.94mg (5.24%), Vitamin K: 4.94µg (4.71%), Manganese: 0.08mg (4.14%), Fiber:

0.52g (2.09%), Selenium: 1.32µg (1.89%), Vitamin B5: 0.17mg (1.73%), Vitamin B6: 0.03mg (1.67%), Copper: 0.03mg (1.57%), Magnesium: 4.64mg (1.16%)