



Butterfly Cut-Up Cake



Dairy Free



Popular

READY IN



225 min.

SERVINGS



12

CALORIES



275 kcal

DESSERT

Ingredients

- ☐ 1 piece chocolate-covered peanuts with foil
- ☐ 12 servings sprinkles
- ☐ 0.7 oz decorating gel
- ☐ 1.5 containers fluffy frosting white
- ☐ 12 servings fruit (any flavor)
- ☐ 12 servings gourmet jelly beans such as jelly beans (cut in half), pastel mints, miniature jawbreakers, cherry rock candy assorted
- ☐ 1 box duncan hines classic decadent cake mix (any flavor*)

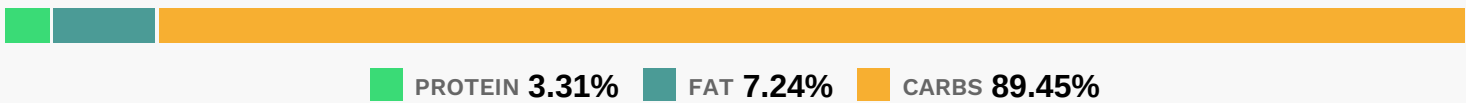
Equipment

- ☐ oven
- ☐ aluminum foil
- ☐ serrated knife

Directions

- ☐ Heat oven to 350F (325F 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 as shown in 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:3.58, Glycemic Load:0.04, Inflammation Score:-3, Nutrition Score:5.2526086935693%

Nutrients (% of daily need)

Calories: 274.71kcal (13.74%), Fat: 2.26g (3.48%), Saturated Fat: 1.35g (8.41%), Carbohydrates: 62.88g (20.96%), Net Carbohydrates: 60.51g (22%), Sugar: 41.39g (45.99%), Cholesterol: 0mg (0%), Sodium: 305.25mg (13.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.32g (4.65%), Phosphorus: 159.59mg (15.96%), Calcium: 100.38mg (10.04%), Fiber: 2.37g (9.5%), Folate: 32.54µg (8.14%), Vitamin B3: 1.49mg (7.47%), Vitamin B2: 0.12mg (7.21%), Vitamin B1: 0.11mg (7.19%), Vitamin A: 357.95IU (7.16%), Iron: 1.21mg (6.72%), Vitamin K: 6.63µg (6.32%), Copper:

0.12mg (6.22%), Manganese: 0.12mg (6.05%), Selenium: 3.72µg (5.31%), Potassium: 133.02mg (3.8%), Vitamin C: 2.61mg (3.16%), Magnesium: 10.72mg (2.68%), Vitamin E: 0.38mg (2.51%), Zinc: 0.31mg (2.04%), Vitamin B5: 0.18mg (1.76%), Vitamin B6: 0.03mg (1.56%)