



Candy Corn Chocolate Cakes

 Vegetarian

READY IN



45 min.

SERVINGS



16

CALORIES



209 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 1 cup buttermilk
- ☐ 1 cup cocoa
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 teaspoon salt
- ☐ 2 cups sugar
- ☐ 2 teaspoons vanilla extract

- ☐ 1 cup vegetable oil
- ☐ 1 cup water hot

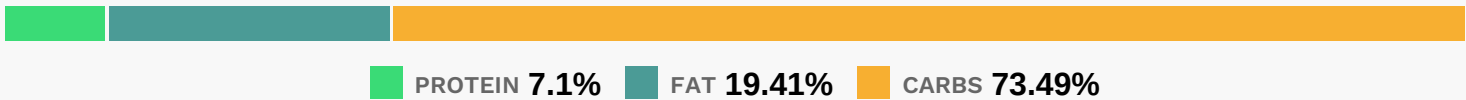
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat first 6 ingredients in a large bowl at medium speed with an electric mixer until blended. Stir in buttermilk.
- ☐ Stir together 1 cup hot water and baking soda; stir into batter. Stir in vanilla.
- ☐ Pour into 2 greased and floured 9-inch round cakepans.
- ☐ Bake at 350 for 30 to 40 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks.
- ☐ Freeze layers 30 minutes.
- ☐ Cut each layer into 8 wedges.
- ☐ Pipe frosting on top and sides of cake wedges to resemble candy corn. Using a medium star tip, pipe white frosting on the small end of each cake, yellow frosting on center, and orange on wide end.

Nutrition Facts



Properties

Glycemic Index:11.01, Glycemic Load:26.31, Inflammation Score:-3, Nutrition Score:5.8256522417068%

Flavonoids

Catechin: 3.48mg, Catechin: 3.48mg, Catechin: 3.48mg, Catechin: 3.48mg Epicatechin: 10.56mg, Epicatechin: 10.56mg, Epicatechin: 10.56mg, Epicatechin: 10.56mg Quercetin: 0.54mg, Quercetin: 0.54mg, Quercetin: 0.54mg, Quercetin: 0.54mg

Nutrients (% of daily need)

Calories: 209.15kcal (10.46%), Fat: 4.79g (7.36%), Saturated Fat: 1.35g (8.46%), Carbohydrates: 40.78g (13.59%),
Net Carbohydrates: 38.37g (13.95%), Sugar: 25.9g (28.78%), Cholesterol: 24.9mg (8.3%), Sodium: 309.24mg
(13.45%), Alcohol: 0.17g (100%), Alcohol %: 0.22% (100%), Caffeine: 12.36mg (4.12%), Protein: 3.94g (7.87%),
Manganese: 0.32mg (15.88%), Selenium: 8.69µg (12.42%), Copper: 0.24mg (11.95%), Fiber: 2.41g (9.64%), Vitamin B1:
0.14mg (9.1%), Iron: 1.6mg (8.89%), Vitamin B2: 0.15mg (8.81%), Folate: 34µg (8.5%), Magnesium: 32.72mg (8.18%),
Phosphorus: 81.48mg (8.15%), Vitamin B3: 1.06mg (5.3%), Vitamin K: 5.26µg (5.01%), Zinc: 0.62mg (4.12%),
Potassium: 128.56mg (3.67%), Calcium: 30.81mg (3.08%), Vitamin B5: 0.24mg (2.35%), Vitamin D: 0.32µg (2.13%),
Vitamin E: 0.31mg (2.09%), Vitamin B12: 0.12µg (2.08%), Vitamin B6: 0.03mg (1.47%), Vitamin A: 58.5IU (1.17%)