



WHATSheATE



Candy Corn Chocolate Cakes

READY IN



45 min.

SERVINGS



16

CALORIES



535 kcal

DESSERT

Ingredients

- ☐ 1 cup baking cocoa
- ☐ 2 teaspoons baking soda
- ☐ 1 cup butter softened
- ☐ 1 cup buttermilk
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose
- ☐ 16 servings paste food coloring yellow
- ☐ 0.3 cup milk
- ☐ 1 cup oil

- ☐ 16 servings orange paste food coloring
- ☐ 2 lb powdered sugar
- ☐ 1 teaspoon salt
- ☐ 2 cups sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 2 teaspoons vanilla extract
- ☐ 1 cup water hot

Equipment

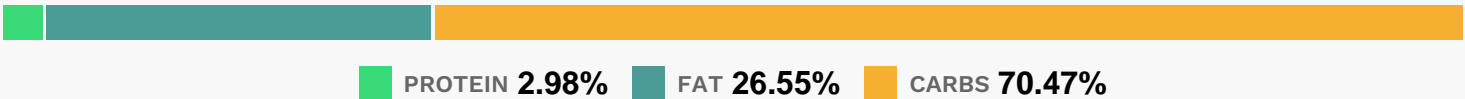
- ☐ bowl
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat first 6 ingredients in a large bowl at medium speed with an electric mixer until blended. Stir in buttermilk.
- ☐ Stir together one cup hot water and baking soda; stir into batter. Stir in vanilla.
- ☐ Pour into 2 greased and floured 9" round cake pans.
- ☐ 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.
- ☐ To prepare Buttercream Frosting, beat butter at medium speed with an electric mixer until fluffy; gradually add powdered sugar, beating until light and fluffy.
- ☐ Add milk, beating until spreading consistency. Stir in vanilla.
- ☐ Stir in orange food coloring into 1 1/2 cups frosting. Stir in yellow food coloring into 1 1/4 cups frosting. Makes 3 1/2 cups.
- ☐ Pipe Buttercream 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:13.38, Glycemic Load:26.4, Inflammation Score:-5, Nutrition Score:6.6078261252817%

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: 535.07kcal (26.75%), Fat: 16.37g (25.19%), Saturated Fat: 3.59g (22.41%), Carbohydrates: 97.75g (32.58%), Net Carbohydrates: 95.34g (34.67%), Sugar: 81.63g (90.7%), Cholesterol: 22.72mg (7.57%), Sodium: 445.05mg (19.35%), Alcohol: 0.26g (100%), Alcohol %: 0.19% (100%), Caffeine: 12.36mg (4.12%), Protein: 4.14g (8.27%), Manganese: 0.32mg (16.03%), Selenium: 8.9µg (12.71%), Copper: 0.24mg (12.14%), Vitamin A: 570.17IU (11.4%), Vitamin B2: 0.17mg (9.98%), Fiber: 2.41g (9.64%), Vitamin B1: 0.14mg (9.36%), Iron: 1.62mg (9.01%), Phosphorus: 88.41mg (8.84%), Folate: 33.79µg (8.45%), Magnesium: 33.7mg (8.42%), Vitamin E: 1.02mg (6.77%), Vitamin B3: 1.07mg (5.35%), Zinc: 0.64mg (4.23%), Calcium: 41.5mg (4.15%), Potassium: 142.62mg (4.07%), Vitamin B12: 0.16µg (2.66%), Vitamin B5: 0.25mg (2.55%), Vitamin D: 0.36µg (2.41%), Vitamin K: 2.25µg (2.15%), Vitamin B6: 0.03mg (1.63%)