



## Cute Monkey Cake

READY IN



215 min.

SERVINGS



14

CALORIES



367 kcal

DESSERT

### Ingredients

- 1 box cake mix yellow
- 16 oz chocolate frosting
- 12 oz vanilla frosting
- 0.7 oz decorating gel
- 2 m&m candies

### Equipment

- bowl
- oven

- muffin liners

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms and sides of 2 (8-inch) round cake pans with shortening or cooking spray.
- Place paper baking cup in each of 2 regular-size muffin cups.
- Make cake mix as directed on box, using water, oil and eggs. Fill 2 muffin cups about two-thirds full of batter. Divide remaining batter between cake pans.
- Bake as directed on box for 8-inch rounds and cupcakes. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 1 hour.
- For easier handling, refrigerate or freeze cake 30 minutes to 1 hour or until firm.
- On serving plate, place 1 cake layer, rounded side down.
- Spread with 1 cup of the chocolate frosting. Top with second cake layer, rounded side up.
- Remove paper liners from cupcakes; trim rounded top off of each cupcake.
- Place cupcakes at top of cake for ears.
- Spread thin layer of chocolate frosting over cake and cupcakes to seal in crumbs. Refrigerate or freeze 30 minutes to 1 hour.
- In small bowl, place vanilla frosting. Tint with chocolate frosting adding 1/2 teaspoon at a time until desired color is reached for monkey face.
- Spread frosting in kidney shape in center of cake for monkey face.
- Spread frosting in center of cupcakes for inner ears. Spoon remaining chocolate frosting into decorating bag fitted with grass icing tip (#233 or #133); pipe "fur" on side of cake, on top of cake around face and on cupcakes. With decorating gel, draw mouth, nose and line in inner ears.
- Add candies for eyes.

## Nutrition Facts



**PROTEIN 1.85%** **FAT 25.8%** **CARBS 72.35%**

## Properties

Glycemic Index:3.07, Glycemic Load:7.09, Inflammation Score:-1, Nutrition Score:4.1904347931723%

## Nutrients (% of daily need)

Calories: 366.81kcal (18.34%), Fat: 10.7g (16.46%), Saturated Fat: 3.13g (19.58%), Carbohydrates: 67.51g (22.5%), Net Carbohydrates: 66.77g (24.28%), Sugar: 50.1g (55.67%), Cholesterol: 0.02mg (0.01%), Sodium: 372.94mg (16.21%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.73g (3.46%), Phosphorus: 144.45mg (14.44%), Vitamin B2: 0.16mg (9.66%), Calcium: 81.41mg (8.14%), Vitamin E: 1.22mg (8.11%), Manganese: 0.15mg (7.41%), Iron: 1.27mg (7.05%), Folate: 27.38µg (6.84%), Vitamin B1: 0.09mg (6.13%), Vitamin B3: 0.95mg (4.73%), Copper: 0.09mg (4.57%), Vitamin K: 4.23µg (4.03%), Fiber: 0.74g (2.95%), Magnesium: 10.74mg (2.68%), Potassium: 89.12mg (2.55%), Selenium: 1.39µg (1.99%), Vitamin B5: 0.16mg (1.57%), Vitamin B6: 0.03mg (1.5%), Zinc: 0.21mg (1.4%)