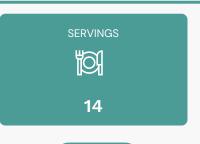


Cute Monkey Cake







DESSERT

Ingredients

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

Equipment

- bowl
- oven

Di	rections
	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%

muffin liners

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: Og (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%)