



## Cute Monkey Cake

READY IN



215 min.

SERVINGS



14

CALORIES



463 kcal

DESSERT

### Ingredients

- 0.7 oz decorating gel
- 2 m&m candies
- 2 containers chocolate frosting
- 0.5 container vanilla frosting
- 1 box cake mix yellow

### Equipment

- bowl
- oven

- muffin liners

## Directions

- Heat oven to 350F (325F 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 1.76%** **FAT 28.65%** **CARBS 69.59%**

## Properties

Glycemic Index:3.07, Glycemic Load:4.82, Inflammation Score:-1, Nutrition Score:5.0047826826896%

## Nutrients (% of daily need)

Calories: 462.5kcal (23.13%), Fat: 15.12g (23.27%), Saturated Fat: 4.69g (29.3%), Carbohydrates: 82.63g (27.54%), Net Carbohydrates: 81.6g (29.67%), Sugar: 63.83g (70.92%), Cholesterol: 0.02mg (0.01%), Sodium: 417.72mg (18.16%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.09g (4.17%), Phosphorus: 168.57mg (16.86%), Manganese: 0.23mg (11.29%), Vitamin E: 1.6mg (10.68%), Iron: 1.72mg (9.53%), Vitamin B2: 0.15mg (8.6%), Calcium: 83.76mg (8.38%), Copper: 0.16mg (7.8%), Folate: 27.08µg (6.77%), Vitamin B1: 0.1mg (6.36%), Vitamin B3: 0.97mg (4.84%), Magnesium: 17.45mg (4.36%), Potassium: 149.81mg (4.28%), Fiber: 1.03g (4.12%), Vitamin K: 3.22µg (3.06%), Selenium: 1.64µg (2.35%), Zinc: 0.3mg (1.99%), Vitamin B5: 0.16mg (1.62%), Vitamin B6: 0.03mg (1.58%)