



DECORATIVE CENTERPIECES Pumpkin Patch Centerpiece

 Dairy Free

READY IN



150 min.

SERVINGS



10

CALORIES



831 kcal

SIDE DISH

Ingredients

- ☐ 16 ounce confectioners' sugar
- ☐ 4 eggs
- ☐ 0.5 cup flour
- ☐ 16 ounce fluffy frosting white canned
- ☐ 0.3 cup pumpkin puree
- ☐ 1 cup pumpkin puree
- ☐ 0.7 cup vegetable oil

- ☐ 36.5 ounce duncan hines classic decadent cake mix yellow
- ☐ 10 servings food coloring red yellow

Equipment

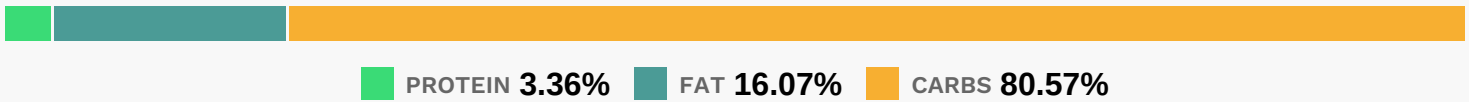
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form
- ☐ ice cream scoop

Directions

- ☐ Watch how to make this recipe.
- ☐ Special equipment: 1 large pumpkin-shaped cake pan (recommended: Nordic Ware Brand) 1 (12-count) small pumpkin-shaped cake pan (recommended: Nordic Ware Brand) 1 wine cork, for large cake Green raffia Toothpicks Soldering wire
- ☐ Preheat the oven to 350 degrees F. Spray both large and small cake pans with nonstick cooking spray, coat with flour, and knock out the excess.
- ☐ Combine the cake mix with the pumpkin puree, oil and eggs. Using a hand mixer, beat on medium until well incorporated, about 3 minutes. Using an ice cream scoop, fill 6 of the the mini pumpkin pans 2/3 of the way to the top. Fill the unused cups with water so the pan doesn't burn.
- ☐ Pour the remaining batter into the large pan, 2/3 of the way up the sides.
- ☐ Bake the small pans until the tops are golden brown and a toothpick inserted in the center comes out clean, 10 to 12 minutes. Continue to bake the large cake until browned and toothpick inserted in center comes out clean as well, about 30 minutes.
- ☐ Remove from the oven and, once cool enough to handle, invert onto a wire cooling rack to cool completely.
- ☐ Slice the tops off of each cake so that it is flat.

- ☐ Spread about 1/4 cup of the frosting on the cut side of the large cake.
- ☐ Place the other cake half on top of the icing to form a large pumpkin. The icing will act as glue and hold the 2 halves together. Repeat the process with the smaller cakes using 1 tablespoon of frosting per cake set.
- ☐ For the fondant: In a large bowl with a hand mixer, beat together the confectioners' sugar and pumpkin puree. Slowly add water by the tablespoonful until a very thick but pourable consistency is reached. Color the fondant orange with a few drops each of red and yellow food coloring.
- ☐ Put the icing in a resealable zip top bag.
- ☐ Place the cakes on a wire cooling rack fitted in a sheet pan. Snip the corner the zip top bag and start to squeeze fondant over top of cakes, allowing to drip down the sides.
- ☐ Let the fondant dry before inserting the stems.
- ☐ For the stems: Wrap the cork with the green raffia. Insert a toothpick half way into the cork. Insert into the top of the large pumpkin.
- ☐ Cut the soldering wire into 6 (6-inch) pieces and fold each piece into thirds to form one thick piece about 2 inches long. Wrap with raffia and insert into the top of each small pumpkin cake.

Nutrition Facts



Properties

Glycemic Index:11.8, Glycemic Load:16.69, Inflammation Score:-10, Nutrition Score:16.73608696979%

Nutrients (% of daily need)

Calories: 830.87kcal (41.54%), Fat: 14.95g (23%), Saturated Fat: 4.07g (25.45%), Carbohydrates: 168.72g (56.24%), Net Carbohydrates: 166.42g (60.52%), Sugar: 118.87g (132.08%), Cholesterol: 65.47mg (21.82%), Sodium: 864.32mg (37.58%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.03g (14.06%), Vitamin A: 4861.21IU (97.22%), Phosphorus: 381.26mg (38.13%), Vitamin B2: 0.51mg (30.15%), Folate: 97.38µg (24.34%), Calcium: 238.9mg (23.89%), Vitamin B1: 0.31mg (20.47%), Vitamin K: 19.21µg (18.3%), Iron: 3.28mg (18.2%), Vitamin E: 2.4mg (15.98%), Selenium: 11.07µg (15.81%), Vitamin B3: 2.99mg (14.95%), Manganese: 0.29mg (14.63%), Fiber: 2.3g (9.19%), Vitamin B5: 0.82mg (8.21%), Copper: 0.13mg (6.61%), Vitamin B6: 0.13mg (6.47%), Magnesium: 21.33mg (5.33%), Potassium: 159.03mg (4.54%), Vitamin B12: 0.26µg (4.34%), Zinc: 0.64mg (4.26%), Vitamin D: 0.35µg (2.35%), Vitamin C: 1.29mg (1.56%)