



Dinosaur Cake

 Dairy Free

READY IN



225 min.

SERVINGS



15

CALORIES



276 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake yellow
- 1 cup water
- 0.5 cup vegetable oil
- 3 eggs
- 16 oz vanilla frosting
- 1 serving purple gel food coloring green
- 1 serving candy coating disks yellow assorted (candy-coated chocolate candies, candy coating wafers, chewy round candies)
- 1 serving chocolate chips

- 1 serving frangelico with wrapping paper and plastic food wrap or foil (18xes)

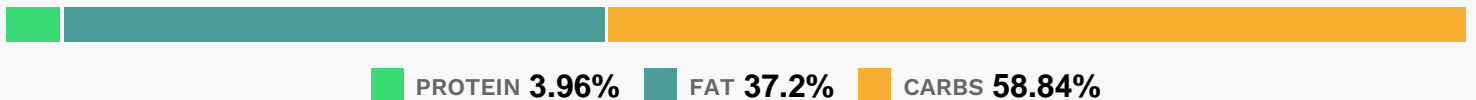
Equipment

- bowl
- oven
- hand mixer

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Grease or spray two 8- or 9-inch round cake pans. In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter between pans.
- Bake and cool cake as directed on box for 8- or 9-inch rounds. For easier handling, freeze cooled cake 45 minutes or until firm.
- Cut 1 cake in half lengthwise, making 2 half-circles. Sculpt 1 half-circle into a head and the other half-circle into a tail. For body, cut 1-inch slice from edge of remaining whole cake. From cut edge, cut out a small inverted U-shaped piece.
- Place body on tray; arrange head and tail pieces next to body.
- Spoon frosting into large bowl. Stir in enough food color until desired green color. Attach cake pieces with a small amount of frosting. Frost cake with a thin layer of frosting to seal in crumbs. Refrigerate or freeze cake 30 to 60 minutes to set frosting. Frost entire cake.
- Decorate with yellow candies.
- Add chocolate chips for eyes. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:2.87, Glycemic Load:8.83, Inflammation Score:-1, Nutrition Score:4.2508695540221%

Nutrients (% of daily need)

Calories: 275.81kcal (13.79%), Fat: 11.72g (18.03%), Saturated Fat: 2.37g (14.79%), Carbohydrates: 41.71g (13.9%), Net Carbohydrates: 41.02g (14.92%), Sugar: 30.23g (33.59%), Cholesterol: 32.74mg (10.91%), Sodium: 306.54mg (13.33%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.17mg (1.06%), Protein: 2.81g (5.62%), Vitamin B2: 0.18mg (10.45%), Phosphorus: 100.63mg (10.06%), Selenium: 6.3µg (9%), Iron: 1.5mg (8.33%), Vitamin K: 7.72µg (7.36%), Vitamin E: 0.99mg (6.62%), Copper: 0.12mg (6.2%), Folate: 24.41µg (6.1%), Calcium: 49.56mg (4.96%), Magnesium: 15.05mg (3.76%), Vitamin B1: 0.06mg (3.7%), Potassium: 117.66mg (3.36%), Manganese: 0.07mg (3.33%), Fiber: 0.69g (2.76%), Vitamin B3: 0.53mg (2.67%), Zinc: 0.37mg (2.44%), Vitamin B5: 0.19mg (1.91%), Vitamin B12: 0.08µg (1.31%), Vitamin B6: 0.03mg (1.31%), Vitamin D: 0.18µg (1.17%)