



Dinosaur Cake

 Dairy Free

READY IN



225 min.

SERVINGS



15

CALORIES



160 kcal

DESSERT

Ingredients

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

- ☐ 15 servings frangelico with wrapping paper and plastic food wrap or foil (18xes)
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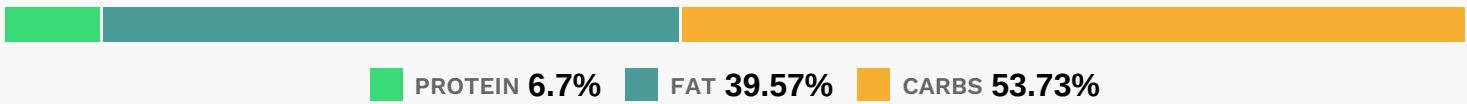
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 350F (325F 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:0.04, Inflammation Score:-1, Nutrition Score:3.6095652321111%

Nutrients (% of daily need)

Calories: 159.96kcal (8%), Fat: 7.38g (11.35%), Saturated Fat: 1.91g (11.91%), Carbohydrates: 22.54g (7.51%), Net Carbohydrates: 21.84g (7.94%), Sugar: 12.43g (13.81%), Cholesterol: 32.74mg (10.91%), Sodium: 251.42mg (10.93%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.17mg (1.06%), Protein: 2.81g (5.62%), Phosphorus: 95.21mg (9.52%), Selenium: 6.27µg (8.96%), Iron: 1.45mg (8.06%), Copper: 0.12mg (6.2%), Folate: 22µg (5.5%), Vitamin B2: 0.09mg (5.1%), Calcium: 49.32mg (4.93%), Magnesium: 14.75mg (3.69%), Vitamin K: 3.81µg (3.63%), Vitamin E: 0.53mg (3.55%), Vitamin B1: 0.05mg (3.5%), Manganese: 0.07mg (3.33%), Potassium: 110.09mg (3.15%), Fiber: 0.69g (2.76%), Vitamin B3: 0.47mg (2.34%), Zinc: 0.35mg (2.3%), Vitamin B5: 0.17mg (1.74%), Vitamin B6: 0.03mg (1.31%), Vitamin B12: 0.08µg (1.31%), Vitamin D: 0.18µg (1.17%)