



Easter Basket Cake

READY IN



138 min.

SERVINGS



12

CALORIES



332 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 1 container chocolate frosting
- ☐ 1 cup coconut or shredded
- ☐ 1 serving drop natural food coloring green
- ☐ 1 serving candy easter eggs

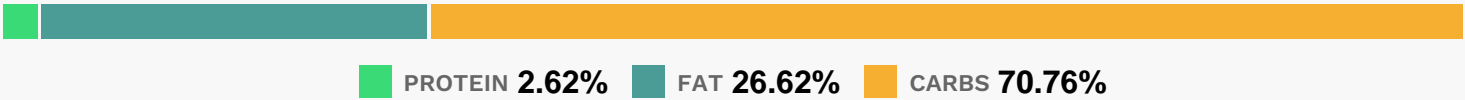
Equipment

- ☐ oven

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Make and cool cake as directed on box for two 8- or 9-inch round cake pans.
- ☐ Place 1 cake layer, rounded side down, on serving plate.
- ☐ Spread with about 1/3 cup frosting. Top with second layer, rounded side up. Frost side of cake and spread a thin layer of frosting on top of cake. Make a basket weave pattern in frosting on side of cake by drawing inch-long horizontal and vertical lines with tines of fork.
- ☐ Shake coconut and 3 or 4 drops food color in tightly covered jar until evenly tinted; sprinkle on top of cake.
- ☐ Place candy eggs on coconut. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:0.83, Glycemic Load:0.04, Inflammation Score:-1, Nutrition Score:4.9295652137016%

Nutrients (% of daily need)

Calories: 332.44kcal (16.62%), Fat: 10.1g (15.54%), Saturated Fat: 4.78g (29.88%), Carbohydrates: 60.43g (20.14%), Net Carbohydrates: 58.97g (21.44%), Sugar: 40.89g (45.44%), Cholesterol: 0.01mg (0%), Sodium: 384.13mg (16.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.24g (4.48%), Phosphorus: 170.91mg (17.09%), Manganese: 0.27mg (13.64%), Calcium: 95.03mg (9.5%), Iron: 1.6mg (8.86%), Folate: 31.41µg (7.85%), Vitamin B1: 0.11mg (7.26%), Copper: 0.14mg (6.78%), Vitamin E: 1mg (6.68%), Vitamin B2: 0.11mg (6.31%), Fiber: 1.46g (5.83%), Vitamin B3: 1.08mg (5.39%), Magnesium: 14.37mg (3.59%), Potassium: 117.97mg (3.37%), Selenium: 2.27µg (3.24%), Zinc: 0.3mg (1.99%), Vitamin B6: 0.04mg (1.93%), Vitamin B5: 0.19mg (1.87%), Vitamin K: 1.26µg (1.2%)