



Easter Basket Cake

READY IN



138 min.

SERVINGS



12

CALORIES



337 kcal

DESSERT

Ingredients

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

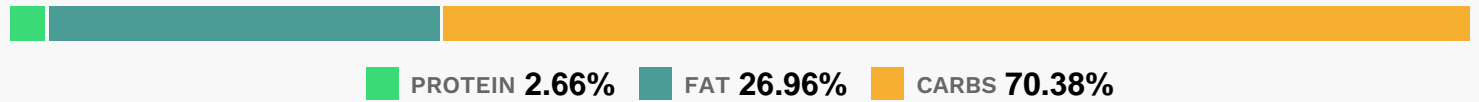
Equipment

- oven

Directions

- Heat oven to 350F (325F 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:4.9434782472318%

Nutrients (% of daily need)

Calories: 337.14kcal (16.86%), Fat: 10.38g (15.97%), Saturated Fat: 4.94g (30.91%), Carbohydrates: 60.97g (20.32%), Net Carbohydrates: 59.51g (21.64%), Sugar: 41.41g (46.01%), Cholesterol: 0.13mg (0.04%), Sodium: 384.83mg (16.73%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.31g (4.62%), Phosphorus: 170.91mg (17.09%), Manganese: 0.27mg (13.64%), Calcium: 96.91mg (9.69%), Iron: 1.6mg (8.91%), 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%)