



Easter Basket Cake



Dairy Free



Popular

READY IN



60 min.

SERVINGS



6

CALORIES



1156 kcal

DESSERT

Ingredients

- ☐ 14 ounce candy-coated chocolate pieces
- ☐ 2 cups coconut or flaked
- ☐ 16 ounce fluffy frosting white canned
- ☐ 2 drops food coloring green
- ☐ 0.5 teaspoon water
- ☐ 18.3 ounce duncan hines classic decadent cake mix white

Equipment

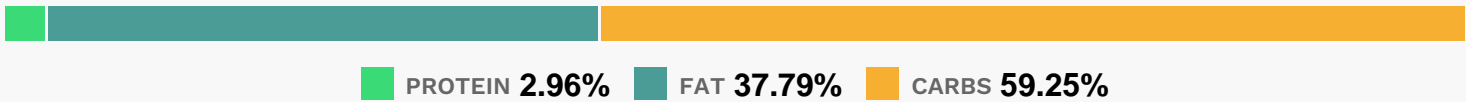
- ☐ bowl

- ☐ oven
- ☐ aluminum foil

Directions

- ☐ Prepare the cake mix and bake the cake in two 8 inch rounds according to package directions. Cool completely.
- ☐ Cut a circle out of the center of one of the layers, leaving a ring that measures 1 1/2 inches from the outer to the inner edge.
- ☐ Place the uncut layer on a serving platter and frost the top.
- ☐ Place the ring layer on top of the frosted layer, and frost the sides and top of the basket. Decorate the sides and top by pressing candy pieces into the frosting.
- ☐ To tint the coconut, combine water and green food coloring in a medium bowl. Stir in coconut with a fork until evenly tinted.
- ☐ Place green coconut grass in center of cake basket.
- ☐ To make a handle, cut a piece of aluminum foil 8x16 inches. Fold in half lengthwise 4 times. Wrap with ribbon, securing the ends with tape. Insert ends of the handle into the cake top. Fill basket with Easter candy and goodies, if desired.

Nutrition Facts



Properties

Glycemic Index:7.17, Glycemic Load:22.07, Inflammation Score:-3, Nutrition Score:14.143043414406%

Nutrients (% of daily need)

Calories: 1155.84kcal (57.79%), Fat: 49.16g (75.64%), Saturated Fat: 29.71g (185.68%), Carbohydrates: 173.42g (57.81%), Net Carbohydrates: 166.06g (60.39%), Sugar: 127.44g (141.6%), Cholesterol: 9.92mg (3.31%), Sodium: 792.16mg (34.44%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.66g (17.33%), Manganese: 0.95mg (47.73%), Phosphorus: 362.57mg (36.26%), Fiber: 7.35g (29.41%), Calcium: 275.22mg (27.52%), Vitamin B2: 0.44mg (26.1%), Iron: 3.56mg (19.76%), Selenium: 12.73µg (18.19%), Folate: 68.96µg (17.24%), Copper: 0.3mg (14.77%), Vitamin B1: 0.21mg (14.11%), Vitamin E: 2.03mg (13.54%), Vitamin B3: 2.39mg (11.97%), Vitamin K: 12.24µg (11.66%), Magnesium: 35.75mg (8.94%), Zinc: 1.02mg (6.79%), Potassium: 233.02mg (6.66%), Vitamin B6: 0.11mg (5.46%), Vitamin B5: 0.52mg (5.22%), Vitamin A: 148.17IU (2.96%)