



Flowerly Cake of the Dead

READY IN



105 min.

SERVINGS



16

CALORIES



255 kcal

DESSERT

Ingredients

- 0.5 oz baker's chocolate white
- 3 Tbsp colored sugars assorted
- 0.5 cup knudsen cream sour
- 3 eggs
- 1 pkg chocolate cake mix (2-layer size)
- 20 marshmallows jet-puffed
- 0.3 cup oil
- 1 oz baker's semi-sweet chocolate
- 1 cup water

- 2 cups cool whip whipped topping thawed

Equipment

- frying pan
- oven
- blender
- plastic wrap
- toothpicks
- ziploc bags

Directions

- Heat oven to 350F.
- Beat first 5 ingredients with mixer until blended; pour into 13x9-inch pan sprayed with cooking spray.
- Bake 35 min. or until toothpick inserted in center comes out clean. Cool completely. Invert cake onto cake board or tray. Frost with COOL WHIP.
- Melt chocolates (separately) as directed on packages; spoon into separate resealable plastic bags. Use felt marker to draw 7x5-inch skull shape on piece of paper; tape onto piece of cardboard. Wrap tightly with plastic wrap.
- Cut small piece off one bottom corner of bag filled with semi-sweet chocolate; use to trace around skull pattern, then fill in skull with remaining semi-sweet chocolate. Refrigerate 10 min. or until firm.
- Remove plastic wrap and chocolate skull from cardboard; invert skull onto center of cake. Discard plastic wrap.
- Cut small piece off bottom of bag filled with white chocolate; use to draw the skull's face as shown in photo.
- Use kitchen shears to cut each large marshmallow crosswise into 5 pieces; dip cut sides in colored sugars. Decorate cake with marshmallow flowers, pressing 5 marshmallow pieces, cut sides up, together to make each flower.
- Sprinkle remaining colored sugars onto centers of flowers. Keep refrigerated.

Nutrition Facts



■ PROTEIN 5.15% ■ FAT 45.48% ■ CARBS 49.37%

Properties

Glycemic Index:8.16, Glycemic Load:4.66, Inflammation Score:-2, Nutrition Score:4.3834783234026%

Nutrients (% of daily need)

Calories: 254.63kcal (12.73%), Fat: 13.36g (20.56%), Saturated Fat: 3.93g (24.53%), Carbohydrates: 32.64g (10.88%), Net Carbohydrates: 31.84g (11.58%), Sugar: 20.75g (23.05%), Cholesterol: 35.41mg (11.8%), Sodium: 252.16mg (10.96%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.49mg (1.5%), Protein: 3.41g (6.81%), Phosphorus: 108.5mg (10.85%), Selenium: 6.71µg (9.58%), Vitamin E: 1.3mg (8.64%), Iron: 1.51mg (8.38%), Copper: 0.15mg (7.48%), Calcium: 62.6mg (6.26%), Vitamin B2: 0.1mg (6.17%), Folate: 21.48µg (5.37%), Vitamin K: 4.99µg (4.76%), Magnesium: 18.6mg (4.65%), Manganese: 0.09mg (4.38%), Potassium: 131.96mg (3.77%), Vitamin B1: 0.05mg (3.58%), Fiber: 0.8g (3.2%), Zinc: 0.41mg (2.76%), Vitamin B3: 0.48mg (2.41%), Vitamin B5: 0.2mg (1.98%), Vitamin A: 98.23IU (1.96%), Vitamin B12: 0.12µg (1.92%), Vitamin B6: 0.03mg (1.54%), Vitamin D: 0.17µg (1.1%)