



Ghosts in the Graveyard Cake

READY IN



90 min.

SERVINGS



9

CALORIES



1027 kcal

SIDE DISH

Ingredients

- 1 package brownie mix (13x9-inch pan size)
- 1 package brownie mix (8-inch square pan size)
- 3 pretzel rods
- 1 cup semi chocolate chips melted
- 6 ounces candy coating disks white melted
- 3 celery stalks
- 16 ounces chocolate frosting canned
- 0.7 cup powdered sugar
- 1 tablespoon cocoa powder

- 1 serving purple gel food coloring black
- 1 cup chocolate wafer crumbs
- 0.3 cup coconut shredded sweetened toasted

Equipment

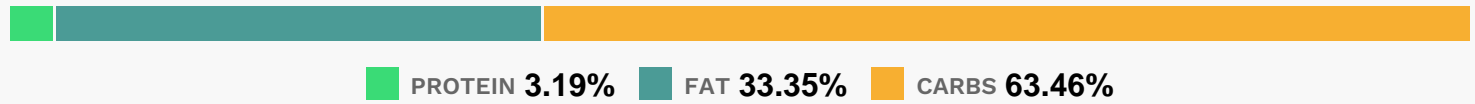
- baking sheet
- oven
- baking pan
- toothpicks
- aluminum foil
- ziploc bags
- lollipop sticks

Directions

- Line a 13x9-in. baking pan and an 8-in. square baking dish with foil, and grease the foil. Prepare brownie batter and bake according to package directions, using prepared pans. Cool on wire racks.
- Break pretzel rods into various sizes; dip into melted chocolate. Arrange into a tree shape on a waxed paper-lined baking sheet.
- Place melted white candy coating in a heavy-duty resealable plastic bag; cut a small hole in a corner of bag. Outline three small ghosts on waxed paper. Fill in ghost outlines, adding a lollipop stick to each for support.
- Place unmelted chocolate chips on ghosts for eyes.
- Let dry completely.
- Using foil, lift brownies out of pans. Discard foil; place 8-in. square brownie on a large serving plate for graveyard.
- Spread chocolate frosting over top and sides.
- Cut remaining brownie into 3-in.x1-1/2-in. tombstone shapes.
- Combine confectioners' sugar and cocoa; sprinkle over tombstones. With black food coloring, tint vanilla frosting gray; decorate tombstones.

- Using toothpicks, insert three tombstones into graveyard. Insert tree into graveyard (support as needed with brownie scraps). Insert ghosts into graveyard; sprinkle with wafer crumbs for dirt and coconut for grass.
- Place remaining tombstones on a serving platter.

Nutrition Facts



Properties

Glycemic Index:18.28, Glycemic Load:4.49, Inflammation Score:-1, Nutrition Score:7.1130435887886%

Flavonoids

Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg Epicatechin: 1.09mg, Epicatechin: 1.09mg, Epicatechin: 1.09mg, Epicatechin: 1.09mg Apigenin: 0.04mg, Apigenin: 0.04mg, Apigenin: 0.04mg, Apigenin: 0.04mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 1027.32kcal (51.37%), Fat: 38.39g (59.06%), Saturated Fat: 16.91g (105.69%), Carbohydrates: 164.32g (54.77%), Net Carbohydrates: 161.49g (58.72%), Sugar: 120.6g (134%), Cholesterol: 1.45mg (0.48%), Sodium: 514.87mg (22.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 20.73mg (6.91%), Protein: 8.26g (16.53%), Iron: 5.81mg (32.29%), Manganese: 0.56mg (28.03%), Copper: 0.44mg (21.93%), Magnesium: 56.64mg (14.16%), Phosphorus: 115.74mg (11.57%), Fiber: 2.83g (11.31%), Potassium: 259.57mg (7.42%), Vitamin E: 1.01mg (6.73%), Zinc: 0.9mg (6.01%), Selenium: 3.36µg (4.8%), Vitamin B2: 0.06mg (3.34%), Vitamin B3: 0.63mg (3.15%), Vitamin B1: 0.04mg (2.74%), Calcium: 22.09mg (2.21%), Vitamin K: 2.16µg (2.06%), Folate: 7.81µg (1.95%), Vitamin B5: 0.15mg (1.45%), Vitamin B6: 0.02mg (1.22%)