



Grasshopper Fudge Cake

 Popular

READY IN



115 min.

SERVINGS



15

CALORIES



364 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix white
- ☐ 2 teaspoons peppermint extract
- ☐ 12 drops drop natural food coloring green
- ☐ 32 oz topping hot
- ☐ 8 oz cool whip frozen thawed
- ☐ 5 drops food coloring yellow
- ☐ 1 serving crème de cassis liqueur rectangular cut into pieces, if desired thin

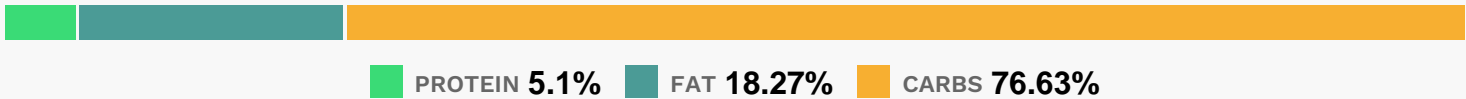
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ spatula

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour.
- ☐ Make cake batter as directed on box, adding 1 1/2 teaspoons of the mint extract with the water. Reserve 1 cup batter. Stir 3 drops of the green food color into reserved batter; set aside.
- ☐ Pour remaining batter into pan.
- ☐ Drop green batter by generous tablespoonfuls randomly in 12 to 14 mounds onto batter in pan.
- ☐ Cut through batters with metal spatula or knife in S-shaped curves in one continuous motion. Turn pan one-fourth turn; repeat cutting for swirled design.
- ☐ Bake as directed on box for 13x9-inch pan. Run knife around sides of pan to loosen cake. Cool completely, about 1 hour.
- ☐ Carefully spread fudge topping evenly over cake. In medium bowl, stir whipped topping, remaining 1/2 teaspoon mint extract, remaining 9 drops green food color and the yellow food color until blended.
- ☐ Spread whipped topping mixture evenly over fudge.
- ☐ Garnish with candy pieces. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:6.8530434823554%

Nutrients (% of daily need)

Calories: 364.2kcal (18.21%), Fat: 7.41g (11.4%), Saturated Fat: 3.51g (21.96%), Carbohydrates: 69.95g (23.32%), Net Carbohydrates: 67.82g (24.66%), Sugar: 38.06g (42.29%), Cholesterol: 3.02mg (1.01%), Sodium: 459.05mg (19.96%), Alcohol: 0.2g (100%), Alcohol %: 0.23% (100%), Caffeine: 4.23mg (1.41%), Protein: 4.66g (9.31%), Phosphorus: 185.13mg (18.51%), Manganese: 0.3mg (14.81%), Vitamin B2: 0.22mg (13.17%), Vitamin E: 1.9mg (12.69%), Calcium: 121.5mg (12.15%), Copper: 0.24mg (12.08%), Fiber: 2.13g (8.53%), Magnesium: 34.09mg (8.52%), Iron: 1.46mg (8.13%), Vitamin B1: 0.12mg (7.85%), Folate: 29.12µg (7.28%), Selenium: 4.81µg (6.87%), Potassium: 210.25mg (6.01%), Vitamin B3: 1.03mg (5.15%), Zinc: 0.71mg (4.72%), Vitamin B12: 0.26µg (4.33%), Vitamin K: 2.49µg (2.37%), Vitamin B6: 0.04mg (2.02%), Vitamin B5: 0.17mg (1.73%)