



Graveyard Cake

READY IN



45 min.

SERVINGS



12

CALORIES



872 kcal

DESSERT

Ingredients

- 0.8 teaspoon baking soda
- 0.5 lb plus 2 tbsp. butter unsalted
- 16 oz chocolate frosting canned
- 9 oz chocolate wafers such as nabisco famous
- 6 oz pepperidge farm milano cookies
- 7.3 oz pepperidge farm chessmen cookies
- 3 eggs
- 2.3 cups flour sifted
- 1 tube chocolate icing black

- 12 servings candy rocks
- 0.8 cup milk
- 0.5 teaspoon salt
- 1.5 cups sugar
- 0.5 cup cocoa powder unsweetened
- 2 teaspoons vanilla extract
- 0.3 cup water boiling

Equipment

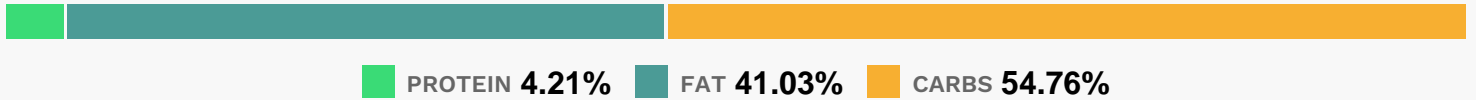
- food processor
- bowl
- frying pan
- oven
- knife
- whisk
- hand mixer
- toothpicks
- ziploc bags
- rolling pin

Directions

- Preheat oven to 350F. Grease and flour a 13-by-9-inch pan.
- Whisk together flour, baking soda and salt. In a separate bowl, stir together cocoa and water; whisk in milk until smooth. Set aside.
- Using an electric mixer, cream butter and sugar until fluffy; scrape bowl. Beat in eggs and vanilla.
- Add flour and cocoa mixtures, alternating each 3 times, scraping bowl (batter may separate a bit).
- Spread batter in prepared pan.

- Bake, rotating halfway through, until a toothpick inserted in center comes out clean, about 35 minutes. Cool in pan for 1 hour. Run a knife around edge of cake and turn out onto a platter.
- Finely crush chocolate cookies in a plastic bag with a rolling pin or use a food processor. Cover top and sides of cake with chocolate frosting and sprinkle generously with cookie crumbs. Score top of cake into 12 equal rectangles.
- Pipe "RIP" and other scary words on Milano cookies with black icing; cut a slit in each square to insert a Milano or Chessman cookie for gravestones; add candy rocks, if desired.

Nutrition Facts



Properties

Glycemic Index:33.63, Glycemic Load:53.4, Inflammation Score:-6, Nutrition Score:13.229999930314%

Flavonoids

Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 872.17kcal (43.61%), Fat: 40.66g (62.56%), Saturated Fat: 18.66g (116.6%), Carbohydrates: 122.11g (40.7%), Net Carbohydrates: 118.28g (43.01%), Sugar: 78.16g (86.85%), Cholesterol: 86.06mg (28.69%), Sodium: 522.24mg (22.71%), Alcohol: 0.23g (100%), Alcohol %: 0.13% (100%), Caffeine: 11.12mg (3.71%), Protein: 9.39g (18.78%), Manganese: 0.68mg (33.86%), Vitamin B1: 0.36mg (24.02%), Iron: 4.32mg (23.99%), Vitamin B2: 0.4mg (23.47%), Selenium: 15.93µg (22.76%), Folate: 86.3µg (21.58%), Copper: 0.39mg (19.31%), Phosphorus: 173.76mg (17.38%), Vitamin B3: 3.2mg (15.99%), Fiber: 3.83g (15.33%), Vitamin E: 2.24mg (14.93%), Magnesium: 50.4mg (12.6%), Vitamin A: 619.86IU (12.4%), Potassium: 273.33mg (7.81%), Zinc: 1.14mg (7.57%), Calcium: 69.52mg (6.95%), Vitamin K: 6.82µg (6.49%), Vitamin B5: 0.55mg (5.5%), Vitamin D: 0.67µg (4.47%), Vitamin B6: 0.08mg (3.91%), Vitamin B12: 0.23µg (3.86%)