



Guacamole Cake

READY IN



110 min.

SERVINGS



10

CALORIES



686 kcal

DESSERT

Ingredients

- ☐ 0.3 cup and/or candied cherries green red chopped
- ☐ 16 ounce chocolate frosting
- ☐ 12 chocolate sandwich cookies
- ☐ 16.5 ounce chocolate cake mix (plus required ingredients)
- ☐ 10 servings cinnamon-sugar pita chips for serving
- ☐ 1 pint whipped cream softened
- ☐ 10 servings food coloring green red yellow for tinting

Equipment

- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ toothpicks
- ☐ muffin tray

Directions

- ☐ Preheat the oven to 350 degrees F. Spray a 2 1/2-quart ovenproof bowl with cooking spray. Put paper liners in 3 cups of a muffin pan. Prepare a chocolate cake mix as directed. Fill the liners two-thirds of the way, then pour the rest into the prepared bowl.
- ☐ Bake the cupcakes and bowl cake until a toothpick inserted into the centers comes out clean, about 18 minutes for the cupcakes and 50 minutes for the bowl cake.
- ☐ Let cool.
- ☐ Remove the bowl cake and peel off the liners; freeze 20 minutes.
- ☐ Put the bowl cake upright on a cake board or plate. Carve out the middle, about 1 inch from the edge, with a paring knife to make room for the "guacamole."
- ☐ Cover the top and sides of the bowl cake with chocolate frosting.
- ☐ Pat ground chocolate sandwich cookies over the frosting to cover. Invert the cake onto another cake board or plate.
- ☐ Frost the bottom of the bowl cake. Trim the cupcake tops to make them level and attach to the bottom of the bowl cake with frosting.
- ☐ Frost the sides of the cupcakes as shown. Pat cookie crumbs into the frosting to cover completely.
- ☐ Transfer to the freezer.
- ☐ Mix the ice cream with 14 drops of green food coloring, 8 drops of yellow and 2 drops of red until it turns guacamole green. Stir in the candied cherries.
- ☐ Invert the cake so it's bowl-side up. Pat any loose crumbs into place, then fill with the ice cream. Freeze at least 1 hour.
- ☐ Serve with cinnamon-sugar pita chips.
- ☐ Photograph by Lisa Shin

Nutrition Facts



 **PROTEIN 5.06%**  **FAT 34.88%**  **CARBS 60.06%**

Properties

Glycemic Index:6.1, Glycemic Load:6.61, Inflammation Score:-5, Nutrition Score:13.425217492425%

Nutrients (% of daily need)

Calories: 686.18kcal (34.31%), Fat: 27.5g (42.31%), Saturated Fat: 8.44g (52.73%), Carbohydrates: 106.54g (35.51%), Net Carbohydrates: 103.16g (37.51%), Sugar: 63.29g (70.32%), Cholesterol: 20.82mg (6.94%), Sodium: 801.76mg (34.86%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 6.77mg (2.26%), Protein: 8.98g (17.96%), Iron: 5.82mg (32.33%), Phosphorus: 259.93mg (25.99%), Manganese: 0.5mg (24.91%), Vitamin E: 3.66mg (24.43%), Selenium: 17.03µg (24.33%), Folate: 78.4µg (19.6%), Vitamin B1: 0.29mg (19.33%), Copper: 0.38mg (18.81%), Vitamin B2: 0.32mg (18.61%), Vitamin B3: 3.2mg (16.01%), Calcium: 142.14mg (14.21%), Magnesium: 55.26mg (13.82%), Fiber: 3.38g (13.53%), Potassium: 407.25mg (11.64%), Zinc: 1.21mg (8.05%), Vitamin K: 6.2µg (5.91%), Vitamin B5: 0.53mg (5.34%), Vitamin A: 201.35IU (4.03%), Vitamin B6: 0.08mg (3.85%), Vitamin B12: 0.18µg (3.08%)