



Halloween Black Cat Cake

READY IN



265 min.

SERVINGS



16

CALORIES



261 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake
- 16 oz chocolate frosting
- 2 large fruit yellow (from a 5.4-oz box)
- 1 small gumdrops black
- 1 serving licorice rounds black
- 1 serving frangelico with wrapping paper and plastic food wrap or foil (20xes)

Equipment

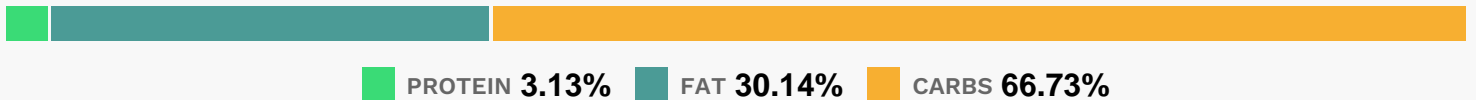
- oven

- wire rack
- serrated knife

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Spray bottoms and sides of 2 (8- or 9-inch) round cake pans with cooking spray.
- Make and bake cakes as directed on box for 8- or 9-inch round pans. Cool 10 minutes.
- Remove from pans to cooling rack. Cool completely, about 1 hour. Refrigerate or freeze cakes 30 to 60 minutes or until firm.
- Using serrated knife, cut rounded top off cake to level surface; place cut side down.
- Cut cake and arrange pieces on serving tray. (See link below for diagram.) Attach pieces together with a small amount of frosting.
- Spread a thin layer of frosting over top and sides to seal in crumbs. Refrigerate cake 30 minutes.
- Frost entire cake with remaining frosting. Use yellow fruit snacks or gumdrop slices for eyes, black gumdrop for nose and shoestring licorice for whiskers, lines on eyes and front paws. Store loosely covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:4.88, Glycemic Load:0.15, Inflammation Score:-2, Nutrition Score:4.269565227239%

Nutrients (% of daily need)

Calories: 261.17kcal (13.06%), Fat: 9.26g (14.24%), Saturated Fat: 2.45g (15.34%), Carbohydrates: 46.11g (15.37%), Net Carbohydrates: 44.31g (16.11%), Sugar: 33.17g (36.86%), Cholesterol: 0mg (0%), Sodium: 277.82mg (12.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.54mg (1.18%), Protein: 2.16g (4.33%), Copper: 0.21mg (10.35%), Phosphorus: 102.05mg (10.2%), Iron: 1.79mg (9.96%), Fiber: 1.8g (7.21%), Manganese: 0.14mg (7.17%), Potassium: 194.74mg (5.56%), Magnesium: 21.46mg (5.36%), Selenium: 3.58µg (5.11%), Vitamin E: 0.74mg (4.95%), Calcium: 45.59mg (4.56%), Folate: 18.15µg (4.54%), Vitamin B1: 0.06mg (3.76%), Vitamin B2: 0.06mg (3.62%), Vitamin K: 3.61µg (3.44%), Vitamin B3: 0.69mg (3.43%), Vitamin A: 170.97IU (3.42%), Zinc: 0.35mg (2.33%), Vitamin C: 1.24mg (1.5%), Vitamin B6: 0.02mg (1.05%)