



Halloween Kitty Cake

READY IN



45 min.

SERVINGS



8

CALORIES



943 kcal

DESSERT

Ingredients

- ☐ 1 cup agave nectar
- ☐ 0.7 cup cocoa powder
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 tablespoon baking soda
- ☐ 0.5 cup butter
- ☐ 3 egg yolk
- ☐ 2 eggs beaten
- ☐ 1 cup evaporated milk
- ☐ 2 cups flour all-purpose

- ☐ 1.5 cups pecans chopped
- ☐ 1 teaspoon salt
- ☐ 0.5 cup shortening
- ☐ 2 cups sugar
- ☐ 2 cups coconut sweetened flaked
- ☐ 1 teaspoon vanilla extract
- ☐ 2 cups water boiling

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ baking pan
- ☐ cutting board

Directions

- ☐ In a large bowl, blend together sugar, shortening and eggs.
- ☐ Add flour, salt, baking powder and baking soda; beat well.
- ☐ Add cocoa, water and vanilla; pour into a greased 13" x 9" baking pan.
- ☐ Bake at 350 degrees for 25 to 30 minutes, until cake tests done; cool. To make kitty-shaped cake, enlarge patterns, page 203 of cookbook, and cut out.
- ☐ Lay patterns on cake and cut around shapes.
- ☐ Place pieces on a large platter or cutting board and frost with Coconutty Pecan Frosting.
- ☐ Add pecan halves for eyes, ears and nose.
- ☐ Add coconut shreds for whiskers.
- ☐ In a saucepan over medium-low heat, combine all ingredients except coconut and pecans. Cook for about 12 minutes until thickened, stirring constantly.
- ☐ Remove from heat. Stir in coconut and pecans; beat until cool. Makes about 6 cups.

Nutrition Facts



 **PROTEIN 4.87%**  **FAT 47.59%**  **CARBS 47.54%**

Properties

Glycemic Index:39.01, Glycemic Load:55.52, Inflammation Score:-7, Nutrition Score:20.236086679542%

Flavonoids

Cyanidin: 2.19mg, Cyanidin: 2.19mg, Cyanidin: 2.19mg, Cyanidin: 2.19mg Delphinidin: 1.49mg, Delphinidin: 1.49mg, Delphinidin: 1.49mg, Delphinidin: 1.49mg Catechin: 6.13mg, Catechin: 6.13mg, Catechin: 6.13mg, Catechin: 6.13mg Epigallocatechin: 1.15mg, Epigallocatechin: 1.15mg, Epigallocatechin: 1.15mg, Epigallocatechin: 1.15mg Epicatechin: 14.25mg, Epicatechin: 14.25mg, Epicatechin: 14.25mg, Epicatechin: 14.25mg Epigallocatechin 3–gallate: 0.47mg, Epigallocatechin 3–gallate: 0.47mg, Epigallocatechin 3–gallate: 0.47mg, Epigallocatechin 3–gallate: 0.47mg Quercetin: 0.72mg, Quercetin: 0.72mg, Quercetin: 0.72mg, Quercetin: 0.72mg

Nutrients (% of daily need)

Calories: 942.65kcal (47.13%), Fat: 51.77g (79.65%), Saturated Fat: 20.43g (127.69%), Carbohydrates: 116.35g (38.78%), Net Carbohydrates: 108.73g (39.54%), Sugar: 80.75g (89.73%), Cholesterol: 153.46mg (51.15%), Sodium: 965.37mg (41.97%), Alcohol: 0.17g (100%), Alcohol %: 0.07% (100%), Caffeine: 16.48mg (5.49%), Protein: 11.92g (23.84%), Manganese: 1.63mg (81.28%), Selenium: 24.61µg (35.16%), Copper: 0.66mg (32.94%), Fiber: 7.62g (30.47%), Vitamin B1: 0.46mg (30.46%), Phosphorus: 290.93mg (29.09%), Vitamin B2: 0.45mg (26.3%), Folate: 90.84µg (22.71%), Magnesium: 88.77mg (22.19%), Iron: 3.84mg (21.34%), Calcium: 163.28mg (16.33%), Zinc: 2.35mg (15.67%), Vitamin K: 15.25µg (14.53%), Vitamin E: 2.04mg (13.57%), Vitamin B3: 2.66mg (13.29%), Potassium: 427.26mg (12.21%), Vitamin A: 598.01IU (11.96%), Vitamin B5: 1.04mg (10.36%), Vitamin B6: 0.19mg (9.73%), Vitamin C: 5.5mg (6.66%), Vitamin B12: 0.3µg (5.07%), Vitamin D: 0.62µg (4.11%)