



 1%
HEALTH SCORE

Halloween Layer Cake

READY IN



50 min.

SERVINGS



16

CALORIES



727 kcal

DESSERT

Ingredients

- 0.3 cup cocoa powder
- 1 tablespoon double-acting baking powder
- 1 cup butter softened
- 16 servings candy corn for garnish
- 5.8 cups powdered sugar
- 9 ounces cream cheese softened
- 4 eggs
- 3 cups flour all-purpose
- 0.3 cup heavy whipping cream

- 1 cup milk
- 2 tablespoons milk
- 0.5 teaspoon orange extract
- 1 tablespoon orange zest grated
- 6 drops food coloring red
- 0.5 teaspoon salt
- 3 ounces bittersweet chocolate
- 2 cups sugar
- 0.5 teaspoon vanilla extract
- 0.3 cup water
- 8 drops food coloring yellow
- 10 drops food coloring yellow

Equipment

- bowl
- oven
- baking pan
- microwave

Directions

- In a bowl, cream butter and sugar until light and fluffy.
- Add eggs, one at a time, beating well after each.
- Combine flour, baking powder and salt; add alternately with milk to creamed mixture.
- Mix well.
- Combine cocoa, water and vanilla; stir in 2 cups cake batter.
- Pour into a greased and floured 9-in. round baking pan.
- Add orange extract, peel and food coloring to remaining batter.
- Pour into two greased and floured 9-in. round baking pans.

- Bake at 350 for 30 minutes or until cake tests done. Cool for 10 minutes before removing from pans to wire racks.
- In a bowl, beat all frosting ingredients until smooth.
- Place one orange cake layer on a cake plate; spread with 1/2 cup frosting. Top with chocolate layer; spread with 1/2 cup frosting. Top with second orange layer. Frost the sides and top of each.
- Microwave chocolate and cream on high 1-1/2 minutes or, stirring once. Stir until smooth; let cool 2 minutes. Slowly pour over cake, letting glaze drizzle down sides.
- Garnish with candy corn.

Nutrition Facts



Properties

Glycemic Index:24.38, Glycemic Load:31.13, Inflammation Score:-5, Nutrition Score:8.0839130722958%

Flavonoids

Catechin: 0.87mg, Catechin: 0.87mg, Catechin: 0.87mg, Catechin: 0.87mg Epicatechin: 2.64mg, Epicatechin: 2.64mg, Epicatechin: 2.64mg, Epicatechin: 2.64mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 727.42kcal (36.37%), Fat: 22.91g (35.24%), Saturated Fat: 13.63g (85.2%), Carbohydrates: 126.79g (42.26%), Net Carbohydrates: 125.2g (45.53%), Sugar: 103.13g (114.59%), Cholesterol: 95.51mg (31.84%), Sodium: 424.06mg (18.44%), Alcohol: 0.04g (100%), Alcohol %: 0.03% (100%), Caffeine: 7.66mg (2.55%), Protein: 6.21g (12.41%), Selenium: 14.36µg (20.52%), Vitamin B2: 0.26mg (15.28%), Vitamin A: 732.97IU (14.66%), Manganese: 0.29mg (14.53%), Vitamin B1: 0.21mg (13.77%), Phosphorus: 127.93mg (12.79%), Folate: 50.66µg (12.67%), Iron: 1.95mg (10.85%), Calcium: 103.43mg (10.34%), Copper: 0.17mg (8.42%), Vitamin B3: 1.51mg (7.56%), Magnesium: 27mg (6.75%), Fiber: 1.6g (6.39%), Zinc: 0.72mg (4.81%), Vitamin B5: 0.48mg (4.76%), Vitamin E: 0.68mg (4.56%), Vitamin B12: 0.27µg (4.45%), Potassium: 148.18mg (4.23%), Vitamin D: 0.49µg (3.25%), Vitamin B6: 0.05mg (2.73%), Vitamin K: 2.06µg (1.96%)