



Harvest Cake

READY IN



230 min.

SERVINGS



21

CALORIES



436 kcal

DESSERT

Ingredients

- ☐ 2 boxes cake mix yellow
- ☐ 2 cups apple cider
- ☐ 0.7 cup butter softened
- ☐ 6 eggs
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.8 teaspoon nutmeg
- ☐ 0.3 cup candied ginger chopped
- ☐ 1 cup pecans chopped
- ☐ 16 oz vanilla frosting

- ☐ 1 serving pumpkin pumpkin-shaped
- ☐ 1 serving candy corn
- ☐ 1 drop xanthan gum leaf-shaped sliced to desired thinness
- ☐ 6.4 oz chocolate icing green canned

Equipment

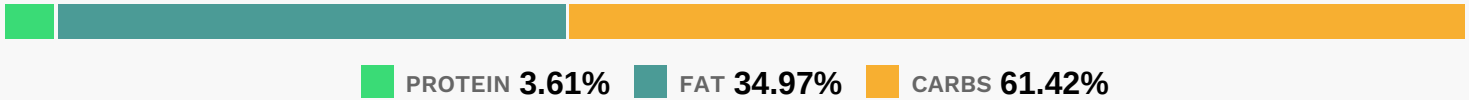
- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ cake form
- ☐ muffin liners
- ☐ serrated knife

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease or spray one 9-inch and one 8-inch round cake pan.
- ☐ In large bowl, beat 1 box cake mix, 1 cup of the apple cider, 1/3 cup of the butter, 3 of the eggs, 1/4 teaspoon of the cinnamon and 1/8 teaspoon of the nutmeg with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Stir in 2 tablespoons of the ginger and 1/2 cup of the pecans.
- ☐ Pour into pans.
- ☐ Bake and cool as directed on box for 9-inch and 8-inch rounds.
- ☐ Meanwhile, place paper baking cup in each of 24 regular-size muffin cups. Make cake batter as directed above, using remaining cake mix, apple cider, butter, eggs, cinnamon and 1/8 teaspoon of the nutmeg. Stir in remaining ginger and pecans. Divide batter evenly among muffin cups.
- ☐ Bake as directed on box for cupcakes. Cool 10 minutes in pans; remove from pans to cooling rack. Cool completely, about 30 minutes.
- ☐ Stir 1/4 teaspoon nutmeg into each container of frosting. Fill and frost cake layers with frosting, placing 9-inch layer on bottom.

- ☐
- Remove paper baking cups from 9 cupcakes. Arrange 5 cupcakes upside down on top of cake (cut off thin layer from tops with serrated knife, if necessary, to make tops flat). Frost sides and tops. Center 3 cupcakes upside down on first layer of cupcakes; frost sides and tops.
- ☐
- Place 1 cupcake upside down on top; frost.
- ☐
- Decorate cake with candies. Squeeze green decorating icing through drawing tip to make vines. Frost and decorate remaining cupcakes with candies, or wrap and freeze for another use. Store cake loosely covered.

Nutrition Facts



Properties

Glycemic Index:15.89, Glycemic Load:9.89, Inflammation Score:-3, Nutrition Score:7.1147825795671%

Flavonoids

Cyanidin: 0.56mg, Cyanidin: 0.56mg, Cyanidin: 0.56mg, Cyanidin: 0.56mg Delphinidin: 0.38mg, Delphinidin: 0.38mg, Delphinidin: 0.38mg, Delphinidin: 0.38mg Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg Epigallocatechin: 0.29mg, Epigallocatechin: 0.29mg, Epigallocatechin: 0.29mg, Epigallocatechin: 0.29mg Epicatechin: 1.1mg, Epicatechin: 1.1mg, Epicatechin: 1.1mg, Epicatechin: 1.1mg Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 436.24kcal (21.81%), Fat: 17.1g (26.31%), Saturated Fat: 6.14g (38.36%), Carbohydrates: 67.57g (22.52%), Net Carbohydrates: 66.36g (24.13%), Sugar: 45.64g (50.71%), Cholesterol: 62.26mg (20.75%), Sodium: 484.44mg (21.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.97g (7.94%), Phosphorus: 200.86mg (20.09%), Manganese: 0.36mg (17.91%), Vitamin B2: 0.28mg (16.21%), Calcium: 119.62mg (11.96%), Folate: 43.23µg (10.81%), Vitamin B1: 0.16mg (10.76%), Vitamin E: 1.29mg (8.61%), Iron: 1.46mg (8.11%), Selenium: 5.66µg (8.09%), Vitamin B3: 1.3mg (6.49%), Vitamin K: 6.1µg (5.81%), Copper: 0.11mg (5.52%), Vitamin A: 255.37IU (5.11%), Fiber: 1.21g (4.86%), Vitamin B5: 0.45mg (4.53%), Zinc: 0.56mg (3.77%), Vitamin B6: 0.07mg (3.73%), Magnesium: 14.45mg (3.61%), Vitamin B12: 0.17µg (2.89%), Potassium: 97.1mg (2.77%), Vitamin D: 0.25µg (1.68%)