



Hershey's ® Kisses Birthday Cake

 Vegetarian

READY IN



45 min.

SERVINGS



15

CALORIES



467 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1.5 teaspoons baking soda
- ☐ 0.3 cup butter
- ☐ 0.8 cup hershey®'s cocoa powder
- ☐ 4 cups confectioners' sugar
- ☐ 2 eggs
- ☐ 1.8 cups flour all-purpose
- ☐ 13 ounce hershey®'s kisses® milk chocolates

- ☐ 4 tablespoons milk
- ☐ 1 teaspoon salt
- ☐ 1.5 teaspoons vanilla extract
- ☐ 0.5 cup vegetable oil
- ☐ 1 cup water boiling
- ☐ 2 cups sugar white

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ baking pan
- ☐ hand mixer

Directions

- ☐ Heat oven to 350 F. Grease and flour two 9-inch round baking pans or one 13x9x2-inch baking pan. In large bowl, stir together sugar, flour, cocoa, baking powder, baking soda and salt.
- ☐ Add eggs, milk, oil and vanilla; beat on medium speed of electric mixer 2 minutes. Stir in boiling water (batter will be thin).
- ☐ Pour batter into prepared pans.
- ☐ Bake 30 to 35 minutes for round pans, 35 to 40 minutes for rectangular pan or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely. Frost with Vanilla Buttercream Frosting.
- ☐ Remove wrappers from Kisses. Decorate top and sides of cake with Kisses.
- ☐ To make Vanilla Buttercream Frosting: In large bowl, beat butter until creamy. Gradually add about half of the powdered sugar, beating well. Slowly beat in milk and vanilla. Gradually add remaining powdered sugar, beating until smooth.
- ☐ Add additional milk, if necessary, until frosting is spreading consistency.

Nutrition Facts



 **PROTEIN 4.06%**  **FAT 25.48%**  **CARBS 70.46%**

Properties

Glycemic Index:21.67, Glycemic Load:26.84, Inflammation Score:-3, Nutrition Score:5.4413043986196%

Flavonoids

Catechin: 2.79mg, Catechin: 2.79mg, Catechin: 2.79mg, Catechin: 2.79mg Epicatechin: 8.45mg, Epicatechin: 8.45mg, Epicatechin: 8.45mg, Epicatechin: 8.45mg Quercetin: 0.43mg, Quercetin: 0.43mg, Quercetin: 0.43mg, Quercetin: 0.43mg

Nutrients (% of daily need)

Calories: 466.93kcal (23.35%), Fat: 13.98g (21.5%), Saturated Fat: 7.5g (46.85%), Carbohydrates: 86.95g (28.98%), Net Carbohydrates: 84.38g (30.68%), Sugar: 71.58g (79.54%), Cholesterol: 39.05mg (13.02%), Sodium: 372.23mg (16.18%), Alcohol: 0.14g (100%), Alcohol %: 0.12% (100%), Caffeine: 9.89mg (3.3%), Protein: 5.01g (10.01%), Manganese: 0.27mg (13.5%), Selenium: 7.84µg (11.2%), Fiber: 2.58g (10.3%), Copper: 0.2mg (9.77%), Iron: 1.68mg (9.32%), Calcium: 88.49mg (8.85%), Vitamin B1: 0.12mg (8.18%), Folate: 30.97µg (7.74%), Vitamin B2: 0.13mg (7.53%), Phosphorus: 72.97mg (7.3%), Magnesium: 26.27mg (6.57%), Vitamin B3: 0.97mg (4.84%), Zinc: 0.5mg (3.33%), Vitamin A: 164.22IU (3.28%), Vitamin K: 3.21µg (3.05%), Potassium: 98.15mg (2.8%), Vitamin E: 0.31mg (2.08%), Vitamin B5: 0.19mg (1.85%), Vitamin B12: 0.08µg (1.37%), Vitamin B6: 0.02mg (1.21%), Vitamin D: 0.16µg (1.08%)