



Jack-o'-Lantern Cake

 Dairy Free

READY IN



270 min.

SERVINGS



24

CALORIES



387 kcal

DESSERT

Ingredients

- ☐ 24 servings fruit (any flavor)
- ☐ 1 ice cream cake cones green
- ☐ 2 lb vanilla frosting
- ☐ 2 boxes cake mix white
- ☐ 24 servings food coloring red yellow

Equipment

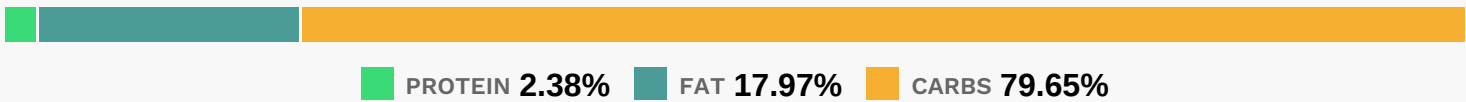
- ☐ bowl
- ☐ oven

- ☐ knife
- ☐ wire rack
- ☐ toothpicks

Directions

- ☐ Heat oven to 325F. Grease and flour 2-quart round casserole or 2 1/2-quart ovenproof bowl. Make 1 box cake batter as directed on box.
- ☐ Pour into casserole.
- ☐ Bake 1 hour 5 minutes to 1 hour 15 minutes, or until toothpick inserted in center comes out clean. Cool 15 minutes.
- ☐ Remove cake from casserole; place rounded side up on cooling rack. Cool completely, about 1 hour. Make, bake and cool remaining cake mix using same casserole or bowl.
- ☐ With sharp knife, carefully slice piece from top of each cake to make flat surface where cakes will be placed together to form pumpkin shape. (Cake scraps can be saved and added to another recipe such as pudding or trifle if desired.)
- ☐ In medium bowl, place frosting; tint with 9 drops yellow and 6 drops red food color to make orange frosting. On plate, place 1 cake, rounded side down.
- ☐ Spread 2/3 cup of the orange frosting over cake almost to edge.
- ☐ Place second cake, rounded side up, on frosted cake to make round shape.
- ☐ Spread a thin layer of frosting over entire cake to seal in crumbs. For easier handling, refrigerate or freeze cake 30 to 60 minutes. Frost entire cake with remaining orange frosting.
- ☐ Trim ice-cream cone to desired height for stem; place upside down on cake.
- ☐ Cut out eyes, nose, mouth, vines and leaves from fruit snack rolls.
- ☐ Place on frosted cake to form face. Store tightly covered.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:11.04, Inflammation Score:-4, Nutrition Score:6.0686956073927%

Nutrients (% of daily need)

Calories: 386.51kcal (19.33%), Fat: 7.84g (12.07%), Saturated Fat: 1.98g (12.36%), Carbohydrates: 78.2g (26.07%), Net Carbohydrates: 75.83g (27.57%), Sugar: 55.32g (61.47%), Cholesterol: 0mg (0%), Sodium: 374.47mg (16.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.33g (4.67%), Phosphorus: 166.38mg (16.64%), Vitamin B2: 0.24mg (13.92%), Vitamin K: 11.53µg (10.98%), Calcium: 101.45mg (10.15%), Fiber: 2.37g (9.5%), Folate: 35.84µg (8.96%), Vitamin B3: 1.58mg (7.92%), Vitamin B1: 0.11mg (7.46%), Vitamin A: 357.87IU (7.16%), Iron: 1.27mg (7.08%), Vitamin E: 0.95mg (6.36%), Copper: 0.12mg (6.21%), Manganese: 0.12mg (6.06%), Selenium: 3.75µg (5.36%), Potassium: 145.22mg (4.15%), Vitamin C: 2.61mg (3.16%), Magnesium: 11.09mg (2.77%), Zinc: 0.33mg (2.22%), Vitamin B5: 0.2mg (1.97%), Vitamin B6: 0.03mg (1.55%)