



Ladybug Cake

 Gluten Free

READY IN



45 min.

SERVINGS



12

CALORIES



3044 kcal

DESSERT

Ingredients

- ☐ 2 m&m candies for the eyes
- ☐ 1 recipe chocolate ganache
- ☐ 2 round 9-inch cakes cooled
- ☐ 18 inch cardboard cake rounds
- ☐ 10 licorice rounds black for the spots
- ☐ 2 wafer candies white for the eyes
- ☐ 1 licorice whip red for the mouth and antennae
- ☐ 1 recipe vanilla buttercream red

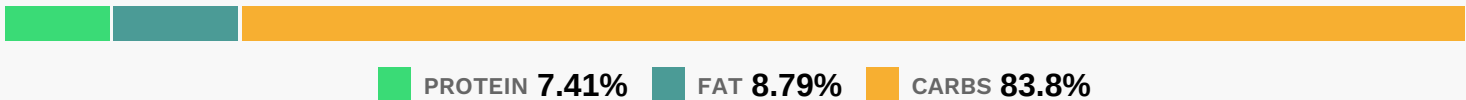
Equipment

- ☐ palette knife

Directions

- ☐ Place the first cake on 1 of the cardboard rounds on a rack over a sheetpan. While the ganache is still warm, pour over the cake. Using a palette knife sparingly, gently swipe 1 or 2 times to spread the ganache evenly over the top and so that it runs down the sides and covers them.
- ☐ Let the cake sit until the ganache sets up, about 30 minutes to 1 hour.
- ☐ While the ganache is setting up begin making the wings.
- ☐ Cut the remaining cake in half, lengthwise.
- ☐ Cut the remaining cardboard round in half as well and place each cake half on one of the cardboard halves. Using the red buttercream and a palette knife, frost both halves completely. Try to make the frosting appear to be as smooth as possible.
- ☐ Place the black licorice rounds on the wings to make ladybug spots.
- ☐ Once the ganache is set up, assemble the ladybug. Allow 2 inches in the front of the ganache cake for the ladybug's face.
- ☐ Place the 2 halves behind the 2-inch face with 2 corners touching right behind the head and at an angle to each other. The wings should be in position for the ladybug to fly away.
- ☐ Place the candy wafers on the ganache cake to create eyes. Using a small dab of leftover frosting, secure the candy coated chocolates to the wafers to make pupils.
- ☐ Cut the licorice whip to the desired length and lightly press into the ganache to create a mouth. Use the remainder of the licorice whip to create antennae. ***To cut this cake for serving, remove the wings and cut separately.

Nutrition Facts



Properties

Glycemic Index:3.55, Glycemic Load:0.55, Inflammation Score:-8, Nutrition Score:52.416956757236%

Nutrients (% of daily need)

Calories: 3043.67kcal (152.18%), Fat: 29.72g (45.72%), Saturated Fat: 9.05g (56.58%), Carbohydrates: 637.76g (212.59%), Net Carbohydrates: 632.39g (229.96%), Sugar: 384.15g (426.83%), Cholesterol: 1055.9mg (351.97%), Sodium: 6476.64mg (281.59%), Alcohol: 0.03g (100%), Alcohol %: 0% (100%), Protein: 56.4g (112.81%), Vitamin B1: 2.53mg (168.59%), Vitamin B2: 2.81mg (165.13%), Iron: 28.33mg (157.39%), Phosphorus: 1428.05mg (142.81%), Selenium: 95.18µg (135.97%), Folate: 489.24µg (122.31%), Manganese: 2.2mg (109.97%), Vitamin B3: 20.1mg (100.51%), Calcium: 734.78mg (73.48%), Vitamin B5: 4.96mg (49.62%), Vitamin B12: 2.49µg (41.5%), Zinc: 5.34mg (35.58%), Copper: 0.66mg (32.97%), Vitamin A: 1598.43IU (31.97%), Potassium: 1038.39mg (29.67%), Magnesium: 117.36mg (29.34%), Vitamin B6: 0.54mg (27.04%), Fiber: 5.37g (21.48%), Vitamin E: 2.5mg (16.66%), Vitamin D: 2.07µg (13.8%), Vitamin K: 2.58µg (2.46%)