



Ladybug Cake

 Dairy Free

READY IN



160 min.

SERVINGS



12

CALORIES



292 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines classic decadent cake mix white yellow
- ☐ 12 oz vanilla frosting
- ☐ 1 serving purple gel food coloring black
- ☐ 1 serving purple gel food coloring red
- ☐ 3 tablespoons sugar red
- ☐ 1 large marshmallows cut in half
- ☐ 1 serving licorice rounds black cut into 2-inch pieces

Equipment

- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F. Generously grease 2-quart round heatproof bowl with shortening; lightly flour. Make cake mix as directed on box, using water, oil and eggs or egg whites.
- ☐ Pour batter into bowl.
- ☐ Bake 50 to 55 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around side of bowl to loosen cake; remove from bowl to cooling rack. Cool completely, about 1 hour.
- ☐ On serving plate, place cake, rounded side up, trimming bottom if needed. In small bowl, mix 1/2 cup of the frosting and the black food color until blended.
- ☐ Mix remaining frosting and red food color until blended.
- ☐ Spread red frosting on two-thirds of cake; sprinkle with red sugar.
- ☐ Spread black frosting on remaining one-third of cake for head.
- ☐ Place remaining black frosting in decorating bag fitted with small round tip. Pipe wings and dots on sugared portion of cake.
- ☐ Add marshmallow pieces for eyes; pipe pupils with black frosting. Pipe red frosting for mouth. Insert licorice pieces into cake for antennae. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:14.47, Glycemic Load:10.66, Inflammation Score:-1, Nutrition Score:3.8830434083939%

Nutrients (% of daily need)

Calories: 292.45kcal (14.62%), Fat: 6.19g (9.53%), Saturated Fat: 1.68g (10.52%), Carbohydrates: 57.82g (19.27%),
Net Carbohydrates: 57.35g (20.85%), Sugar: 39.38g (43.76%), Cholesterol: 0mg (0%), Sodium: 351.62mg (15.29%),
Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.79g (3.57%), Phosphorus: 150.34mg (15.03%), Vitamin B2:
0.18mg (10.57%), Calcium: 95.25mg (9.53%), Folate: 32.43µg (8.11%), Vitamin B1: 0.1mg (6.42%), Vitamin B3: 1.09mg
(5.45%), Vitamin E: 0.81mg (5.39%), Selenium: 3.76µg (5.37%), Iron: 0.89mg (4.94%), Vitamin K: 4.85µg (4.62%),
Manganese: 0.09mg (4.42%), Fiber: 0.47g (1.9%), Copper: 0.04mg (1.78%), Zinc: 0.22mg (1.46%), Vitamin B5:
0.14mg (1.42%), Magnesium: 5.03mg (1.26%), Potassium: 36.44mg (1.04%)