

# Ladybug Cake

 Dairy Free

READY IN



160 min.

SERVINGS



12

CALORIES



352 kcal

DESSERT

## Ingredients

- 12 servings purple gel food coloring black
- 12 servings purple gel food coloring red
- 1 large marshmallows cut in half
- 12 servings green beans black cut into 2-inch pieces
- 3 tablespoons sugar red
- 1 container vanilla frosting
- 1 box cake mix white yellow

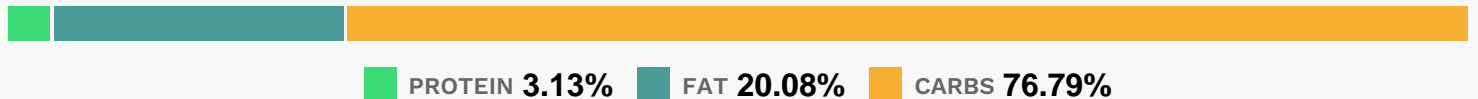
## Equipment

- bowl
- oven
- knife
- wire rack
- toothpicks

## Directions

- Heat oven to 350F. 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:18.3, Glycemic Load:14.7, Inflammation Score:-4, Nutrition Score:7.8821738906529%

## Flavonoids

Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin:

0.07mg Quercetin: 1.5mg, Quercetin: 1.5mg, Quercetin: 1.5mg, Quercetin: 1.5mg

## **Nutrients (% of daily need)**

Calories: 351.65kcal (17.58%), Fat: 7.96g (12.24%), Saturated Fat: 2.01g (12.58%), Carbohydrates: 68.48g (22.83%), Net Carbohydrates: 66.52g (24.19%), Sugar: 47.55g (52.83%), Cholesterol: 0mg (0%), Sodium: 373.2mg (16.23%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.79g (5.58%), Vitamin K: 29.82µg (28.4%), Phosphorus: 173.07mg (17.31%), Vitamin B2: 0.27mg (15.74%), Folate: 51.39µg (12.85%), Calcium: 115.9mg (11.59%), Manganese: 0.21mg (10.36%), Vitamin B1: 0.14mg (9.5%), Iron: 1.47mg (8.17%), Vitamin C: 6.71mg (8.13%), Vitamin E: 1.19mg (7.93%), Fiber: 1.96g (7.84%), Vitamin A: 379.5IU (7.59%), Vitamin B3: 1.52mg (7.58%), Selenium: 4.1µg (5.86%), Magnesium: 18.89mg (4.72%), Vitamin B6: 0.09mg (4.48%), Potassium: 155.94mg (4.46%), Copper: 0.07mg (3.68%), Vitamin B5: 0.27mg (2.72%), Zinc: 0.36mg (2.38%)