



Mini Chocolate Cake Centerpieces

READY IN



135 min.

SERVINGS



5

CALORIES



1693 kcal

DESSERT

Ingredients

- ☐ 0.3 cup chocolate chips
- ☐ 1.3 cups chocolate milk
- ☐ 0.3 cup cocoa powder
- ☐ 0.3 cup coconut or shredded toasted
- ☐ 3 eggs
- ☐ 0.3 cup chocolate cake crumbs
- ☐ 18.3 ounce milk chocolate cake mix
- ☐ 5 servings truffles and chocolate candies store bought
- ☐ 0.3 cup macadamia nuts toasted finely chopped

- ☐ 32 ounce milk chocolate frosting
- ☐ 0.3 cup oil
- ☐ 0.3 cup pecans toasted finely chopped

Equipment

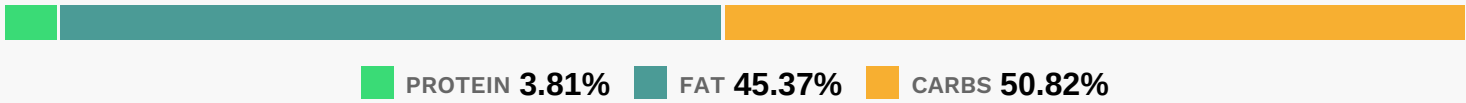
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ toothpicks
- ☐ offset spatula
- ☐ serrated knife

Directions

- ☐ Preheat the oven to 350 degrees F.
- ☐ Spray 5 (4 by 2-inch) high cake pans with nonstick cooking spray. In a large mixing bowl, combine the cake mix, eggs, oil, and chocolate milk. Beat on medium speed for 2 minutes, scraping down the bowl to be sure the batter is well incorporated. Fill each pan two-thirds of the way to the top.
- ☐ Bake in the oven for 12 to 15 minutes, rotating the pans halfway through baking. A toothpick inserted in the center should come out clean when done.
- ☐ Remove from the oven. When the pans are cool enough to handle, unmold the cakes and cool completely, right side up on a wire cooling rack.
- ☐ In a large bowl, mix together the milk chocolate frosting with cocoa powder.
- ☐ To decorate: Using a serrated knife, level the tops of each cake (crumble the extra cake for cake crumbs to decorate). Adhere each cake to a 4-inch cardboard cake board using a dab of frosting. Ice the top and sides of the cake using an offset spatula. Using a different ingredient for each, cover the sides of each cake by holding over a bowl and using hands to gently press the nuts, coconut, etc. into the sides of each cake.

☐ Place each onto small silver cake pedestals of varying heights. Top each with 2 or 3 chocolates and truffles.

Nutrition Facts



Properties

Glycemic Index:13, Glycemic Load:2.19, Inflammation Score:-6, Nutrition Score:27.814782671306%

Flavonoids

Cyanidin: 0.71mg, Cyanidin: 0.71mg, Cyanidin: 0.71mg, Cyanidin: 0.71mg Delphinidin: 0.48mg, Delphinidin: 0.48mg, Delphinidin: 0.48mg, Delphinidin: 0.48mg Catechin: 3.27mg, Catechin: 3.27mg, Catechin: 3.27mg, Catechin: 3.27mg Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg Epicatechin: 8.5mg, Epicatechin: 8.5mg, Epicatechin: 8.5mg, Epicatechin: 8.5mg Epigallocatechin 3–gallate: 0.15mg, Epigallocatechin 3–gallate: 0.15mg, Epigallocatechin 3–gallate: 0.15mg, Epigallocatechin 3–gallate: 0.15mg Quercetin: 0.43mg, Quercetin: 0.43mg, Quercetin: 0.43mg, Quercetin: 0.43mg

Nutrients (% of daily need)

Calories: 1692.79kcal (84.64%), Fat: 89.71g (138.02%), Saturated Fat: 24.64g (154%), Carbohydrates: 226.1g (75.37%), Net Carbohydrates: 217.41g (79.06%), Sugar: 170.76g (189.73%), Cholesterol: 107.96mg (35.99%), Sodium: 1339.31mg (58.23%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 26.41mg (8.8%), Protein: 16.93g (33.86%), Manganese: 1.65mg (82.53%), Phosphorus: 632.38mg (63.24%), Copper: 1.2mg (60.07%), Iron: 9.61mg (53.41%), Vitamin E: 7.16mg (47.73%), Selenium: 26.29µg (37.56%), Magnesium: 144.55mg (36.14%), Fiber: 8.69g (34.74%), Calcium: 310.95mg (31.09%), Potassium: 1042.86mg (29.8%), Vitamin B2: 0.47mg (27.39%), Vitamin B1: 0.4mg (26.93%), Folate: 91.66µg (22.91%), Zinc: 2.78mg (18.54%), Vitamin K: 15.5µg (14.76%), Vitamin B3: 2.52mg (12.59%), Vitamin B5: 0.94mg (9.43%), Vitamin D: 1.34µg (8.94%), Vitamin B6: 0.17mg (8.44%), Vitamin B12: 0.44µg (7.35%), Vitamin A: 246.26IU (4.93%), Vitamin C: 1.01mg (1.22%)