



Monkeying-Around Cake

READY IN



200 min.

SERVINGS



16

CALORIES



288 kcal

DESSERT

Ingredients

- 0.5 cup creamy peanut butter
- 1 pkg chocolate cake mix (2-layer size)
- 3.4 oz jell-o vanilla flavor pudding instant
- 1 cup milk cold
- 2 oreo bite size cookies mini
- 4.5 oz baker's semi-sweet chocolate
- 1 piece string licorice black
- 2 vanilla wafers
- 1 cup cool whip whipped topping thawed

- 0.5 cup whipping cream

Equipment

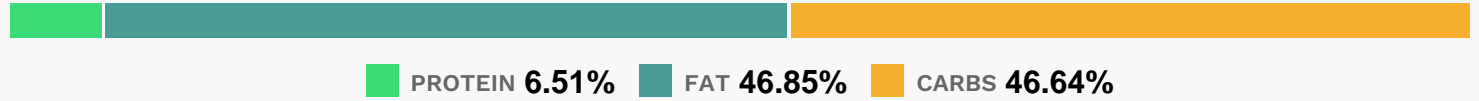
- bowl
- sauce pan
- oven
- whisk
- wire rack
- toothpicks
- ziploc bags

Directions

- Heat oven to 350F. Prepare cake batter as directed on package; pour into greased and floured 2-qt. ovenproof glass bowl.
- Bake 1 hour or until toothpick inserted in center comes out clean. Cool cake in bowl 15 min.; invert onto wire rack. Cool completely.
- Beat pudding mix and milk in large bowl with whisk 2 min.
- Add peanut butter; beat until well blended. Stir in COOL WHIP.
- Cut cake horizontally in half; place flat layer on plate. Frost with half the pudding mixture; cover with remaining cake half, rounded-side up. Spoon remaining pudding mixture into resealable plastic bag; refrigerate with cake until ready to use.
- Bring cream just to boil in small saucepan on low heat.
- Add chocolate; cook until melted, stirring constantly. Cool 10 min. Meanwhile, dip edges of wafers in glaze; place on plate.
- Let stand until glaze is firm.
- Spread remaining glaze onto cake.
- Make 2 small cuts in top of cake; insert wafers in cuts for the monkey's ears. Refrigerate 30 min.
- Cut corner off 1 bottom corner of bag of pudding mixture; use to pipe pudding mixture onto cake for the monkey's mouth and into mound on top of head as shown in photo.

- Cut 6-inch length from licorice; place on cake for mouth.
- Cut remaining licorice piece in half; add to cake for the nostrils. Split OREO Cookies in half; place creme-covered halves on cake for the eyes. Discard remaining OREO halves or reserve for snacking. Keep cake refrigerated.

Nutrition Facts



Properties

Glycemic Index:10.94, Glycemic Load:0.89, Inflammation Score:-3, Nutrition Score:6.3778261195706%

Flavonoids

Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 288.16kcal (14.41%), Fat: 15.62g (24.02%), Saturated Fat: 6.11g (38.18%), Carbohydrates: 34.99g (11.66%), Net Carbohydrates: 33.21g (12.08%), Sugar: 21.81g (24.23%), Cholesterol: 10.81mg (3.6%), Sodium: 316.42mg (13.76%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 9.9mg (3.3%), Protein: 4.88g (9.76%), Manganese: 0.3mg (14.81%), Phosphorus: 146.11mg (14.61%), Copper: 0.25mg (12.47%), Iron: 2.06mg (11.45%), Magnesium: 43.82mg (10.95%), Vitamin B3: 1.66mg (8.29%), Vitamin E: 1.22mg (8.13%), Calcium: 77.13mg (7.71%), Selenium: 5.11µg (7.3%), Fiber: 1.77g (7.09%), Folate: 25.8µg (6.45%), Vitamin B2: 0.11mg (6.36%), Potassium: 220.53mg (6.3%), Vitamin B1: 0.08mg (5.13%), Zinc: 0.73mg (4.87%), Vitamin B6: 0.06mg (3.14%), Vitamin A: 144.7IU (2.89%), Vitamin K: 2.62µg (2.49%), Vitamin B5: 0.23mg (2.27%), Vitamin B12: 0.12µg (1.97%), Vitamin D: 0.29µg (1.91%)