



Owl with Babies Cake

READY IN



220 min.

SERVINGS



30

CALORIES



273 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 2 boxes duncan hines devil's food cake yellow
- 16 oz chocolate frosting
- 16 oz vanilla frosting
- 6 crème-filled chocolate sandwich cookies
- 8 peanut butter candy pieces (6 brown, 2 orange)
- 4 banana hard banana-shaped
- 2 m&m candies (from 6-oz bag)

Equipment

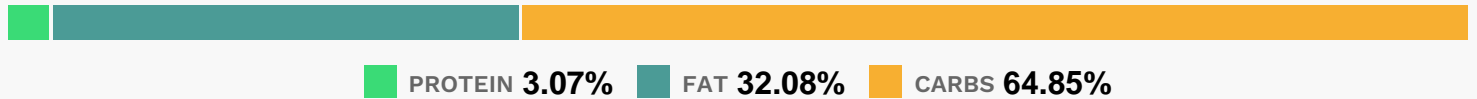
- bowl
- oven
- toothpicks
- cake form
- skewers
- muffin liners
- muffin tray

Directions

- Heat oven to 325°F. Grease 1 1/2-quart ovenproof bowl (8 inches across top) and two 8-inch round cake pans with shortening; coat with flour (do not use cooking spray).
- Place paper baking cups in 2 regular-size muffin cups.
- In large bowl, make batter for both cake mixes as directed on boxes. (Two boxes of cake batter can be made at one time; do not make more than 2 boxes, and do not increase beating time.)
- Pour 3 3/4 cups batter into 1 1/2-quart bowl.
- Pour 2 1/2 cups batter in each cake pan. Divide remaining cake batter between 2 muffin cups, filling two-thirds full.
- Bake muffin pan 17 to 21 minutes, cake pans 23 to 30 minutes and bowl 47 to 53 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes.
- Remove cakes from pans and bowl; place rounded sides up on cooling racks. Cool completely, about 1 hour. Freeze cakes 45 minutes before cutting to reduce crumbs, if desired. If necessary, cut off rounded tops of cakes.
- Place one 8-inch cake on serving plate; spread 1/3 cup chocolate frosting over top. Top with bowl cake layer, cut side down. Use photo as a guide to cut remaining 8-inch cake into owl's head and wings. Use 2 skewers inserted through cake layers at ears to keep head up. Press cut wing shapes against the body.
- Spread thin layer of chocolate frosting over sides and top of layered cake to seal in crumbs. Freeze cake 30 to 45 minutes to set frosting.
- Spoon 1/4 cup vanilla frosting into small bowl. Stir in 2 tablespoons chocolate frosting to make light brown.

- Spread over belly area of owl cake with downward strokes to make ruffled look. Twist creme-filled chocolate cookies open, leaving creme on one side of each. Discard remaining sides. Press 2 cookies onto owl cake to make eyes. Press 1 brown peanut butter candy on each cookie to make pupil.
- Place banana-shaped hard candies on base of owl body to make feet. Flatten banana-shaped taffy candy; cut into 2 large triangles, and press onto owl's face to make beak.
- To make baby owls, frost cupcakes with chocolate frosting, making slight peaks for horns. Press 2 chocolate cookies on each cupcake to make eyes. Press 1 brown peanut butter candy on each cookie to make pupil.
- Add 1 orange peanut butter candy to each to make nose.
- Remove toothpicks before serving. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:4.99, Glycemic Load:6.22, Inflammation Score:-2, Nutrition Score:4.4213043393%

Flavonoids

Catechin: 0.96mg, Catechin: 0.96mg, Catechin: 0.96mg, Catechin: 0.96mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 273.02kcal (13.65%), Fat: 10.18g (15.66%), Saturated Fat: 2.42g (15.14%), Carbohydrates: 46.31g (15.44%), Net Carbohydrates: 45g (16.36%), Sugar: 32.35g (35.94%), Cholesterol: 0.01mg (0%), Sodium: 303.02mg (13.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.59mg (1.2%), Protein: 2.19g (4.38%), Iron: 1.87mg (10.38%), Phosphorus: 98.56mg (9.86%), Copper: 0.17mg (8.33%), Manganese: 0.16mg (8.08%), Vitamin B2: 0.11mg (6.59%), Folate: 23.94µg (5.99%), Vitamin E: 0.86mg (5.76%), Selenium: 3.99µg (5.7%), Magnesium: 22.43mg (5.61%), Potassium: 192.52mg (5.5%), Fiber: 1.31g (5.26%), Calcium: 46.38mg (4.64%), Vitamin B1: 0.06mg (4.16%), Vitamin K: 3.81µg (3.63%), Vitamin B6: 0.07mg (3.53%), Vitamin B3: 0.69mg (3.46%), Zinc: 0.33mg (2.19%), Vitamin C: 1.37mg (1.66%), Vitamin B5: 0.11mg (1.13%)