



WHATSheATE



Piano Cake

READY IN



210 min.

SERVINGS



12

CALORIES



412 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake your favorite (or flavor)
- ☐ 7 oz chocolate white
- ☐ 1.6 oz chocolate
- ☐ 16 oz chocolate frosting
- ☐ 1 serving frangelico with wrapping paper and plastic food wrap or foil (15xes)

Equipment

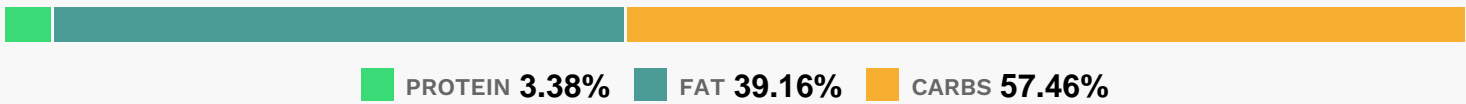
- ☐ frying pan
- ☐ oven

- ☐ knife
- ☐ wire rack
- ☐ ziploc bags
- ☐ serrated knife

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Make cake as directed on box for 13x9-inch pan. Cool 10 minutes. Run knife around sides of pan to loosen cake; remove from pan to cooling rack. Cool completely, about 1 hour. For easier handling, refrigerate or freeze cake 30 to 60 minutes or until firm.
- ☐ Use serrated knife to cut cake. (See link below for diagram.) For piano bench, cut 4 1/2x1 1/2-inch piece; cut horizontally in half to make bench lower than piano, if desired.
- ☐ Place cake on tray.
- ☐ Place about 2 tablespoons frosting in small resealable food-storage plastic bag. Frost cake with thin layer of frosting to set crumbs. Refrigerate or freeze 30 to 60 minutes to set frosting. Frost entire cake.
- ☐ Cut 1 bar white chocolate into 1 3/4x1/2-inch strips. From remaining bar, cut 2 1/2x1 1/2-inch piece for music.
- ☐ Cut milk chocolate into 1x3/8-inch pieces.
- ☐ Place white and milk chocolate pieces on cake for piano keys.
- ☐ Cut off tiny corner of bag with frosting; pipe frosting notes on white chocolate "music."
- ☐ Place above keys. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:9.38, Glycemic Load:7.69, Inflammation Score:-2, Nutrition Score:5.6517391402436%

Nutrients (% of daily need)

Calories: 411.84kcal (20.59%), Fat: 18.83g (28.97%), Saturated Fat: 7.21g (45.06%), Carbohydrates: 62.17g (20.72%), Net Carbohydrates: 60.73g (22.08%), Sugar: 47.24g (52.49%), Cholesterol: 3.47mg (1.16%), Sodium: 381.64mg

(16.59%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 7.13mg (2.38%), Protein: 3.65g (7.31%), Phosphorus: 161.55mg (16.15%), Iron: 2.3mg (12.76%), Copper: 0.25mg (12.53%), Manganese: 0.19mg (9.52%), Calcium: 90.81mg (9.08%), Selenium: 5.61µg (8.02%), Magnesium: 30.98mg (7.75%), Vitamin E: 1.16mg (7.72%), Potassium: 250.8mg (7.17%), Vitamin B2: 0.12mg (7.03%), Folate: 23.97µg (5.99%), Fiber: 1.44g (5.75%), Vitamin B1: 0.08mg (5.15%), Vitamin B3: 0.77mg (3.84%), Zinc: 0.57mg (3.83%), Vitamin K: 3.1µg (2.96%), Vitamin B5: 0.16mg (1.63%), Vitamin B12: 0.09µg (1.54%), Vitamin B6: 0.03mg (1.34%)