



WHATSheATE



Pony Cake

READY IN



240 min.

SERVINGS



12

CALORIES



497 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake yellow betty crocker® supermoist®
- ☐ 1 container chocolate frosting betty crocker®
- ☐ 1 small mint-filled chocolate squares
- ☐ 3 eggs
- ☐ 12 servings food coloring red
- ☐ 1 container vanilla frosting betty crocker®
- ☐ 0.5 cup vegetable oil
- ☐ 1 cup water
- ☐ 12 servings frangelico with wrapping paper and plastic food wrap or foil (20xes)

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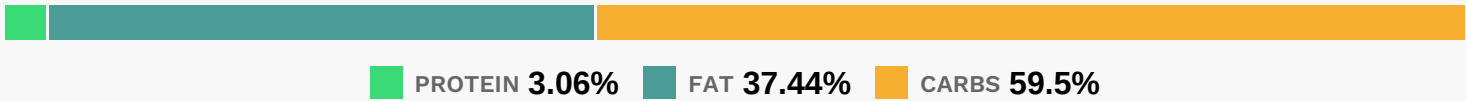
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ spatula
- ☐ serrated knife

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease or spray two 9-inch round cake pans. In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter between pans.
- ☐ Bake as directed on box for 9-inch rounds. Cool 10 minutes; remove cakes from pans to cooling racks. Cool completely, about 30 minutes. For easier handling, refrigerate or freeze cakes 30 to 60 minutes or until firm.
- ☐ Meanwhile, in small bowl, tint 1/4 cup vanilla frosting with red food color to make pink; place in resealable plastic freezer bag.
- ☐ Place 1/2 cup chocolate frosting in another resealable plastic freezer bag.
- ☐ Cut small tip off 1 corner of each bag. In medium bowl, stir together remaining vanilla frosting and chocolate frosting to make light brown frosting.
- ☐ Using serrated knife, cut off rounded portion of top of each cake to make level. Turn cakes cut sides down.
- ☐ Cut cakes as shown in template. On tray, arrange cake pieces as shown in template, attaching pieces to each other and to tray with small amount of light brown frosting.
- ☐ Spread thin layer of light brown frosting over entire cake to seal in crumbs. Refrigerate or freeze cake 30 to 60 minutes to set frosting.
- ☐ Frost entire cake with light brown frosting. With pink frosting, pipe on blanket; spread with metal spatula to make smooth. With darker chocolate frosting, pipe number on blanket. Pipe on hooves; spread to make smooth. Pipe on mane and tail, leaving in long strands to look like hair. Attach mint for eye. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:3.58, Glycemic Load:11.24, Inflammation Score:-2, Nutrition Score:6.4891303997163%

Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.01mg, Hesperetin: 0.01mg, Hesperetin: 0.01mg, Hesperetin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Nutrients (% of daily need)

Calories: 496.73kcal (24.84%), Fat: 21.36g (32.86%), Saturated Fat: 5.03g (31.42%), Carbohydrates: 76.37g (25.46%), Net Carbohydrates: 75.16g (27.33%), Sugar: 59.9g (66.56%), Cholesterol: 40.92mg (13.64%), Sodium: 453.55mg (19.72%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.72mg (1.57%), Protein: 3.93g (7.86%), Phosphorus: 155.79mg (15.58%), Vitamin B2: 0.23mg (13.58%), Iron: 2.41mg (13.42%), Vitamin E: 1.84mg (12.28%), Selenium: 8.18µg (11.69%), Copper: 0.23mg (11.54%), Vitamin K: 9.75µg (9.28%), Manganese: 0.17mg (8.75%), Folate: 31.04µg (7.76%), Magnesium: 26.82mg (6.7%), Calcium: 65.13mg (6.51%), Potassium: 221.53mg (6.33%), Vitamin B1: 0.07mg (4.96%), Fiber: 1.21g (4.84%), Zinc: 0.57mg (3.79%), Vitamin B3: 0.72mg (3.58%), Vitamin B5: 0.25mg (2.5%), Vitamin B6: 0.03mg (1.74%), Vitamin B12: 0.1µg (1.63%), Vitamin D: 0.22µg (1.47%), Vitamin A: 64.4IU (1.29%)