



## Pumpkin Harvest Cake

 Dairy Free

READY IN



260 min.

SERVINGS



24

CALORIES



267 kcal

DESSERT

### Ingredients

- 2 boxes spice cake mix
- 16 oz vanilla frosting
- 1 serving purple gel food coloring red yellow
- 1 serving twist and ends together to make a rough knob. cover green
- 1 serving snack peppers (any flavor)
- 1 serving edible gold dust

### Equipment

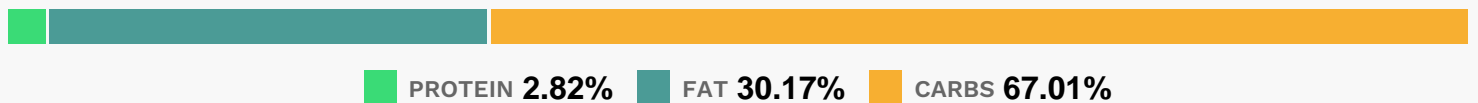
- bowl

- oven
- knife
- wire rack
- toothpicks

## Directions

- Heat oven to 325°F. Spray 2 1/2-quart ovenproof bowl with baking spray with flour. In large bowl, make 1 box of cake batter as directed on box.
- Pour batter into ovenproof bowl.
- Bake 1 hour 15 minutes to 1 hour 20 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes. Run knife just around top edge of cake.
- Remove cake from bowl; place rounded side up on cooling rack. Repeat with remaining box of cake mix to make second cake. Cool cakes completely, about 1 hour.
- In medium bowl, tint frosting with 9 drops yellow and 6 drops red food color to make orange frosting. Trim bottoms of both cakes to form flat surfaces.
- Place 1 cake, round side down, on plate.
- Spread 2/3 cup of the orange frosting over flat side of cake almost to edge.
- Place second cake, round side up, on frosted cake to make round shape. Frost entire cake with remaining orange frosting.
- To make stem, cut twist of licorice crosswise into thirds. Gather pieces together and twist. Use toothpick to make hole in top of cake; insert licorice stem. Pull apart licorice to make vines.
- Cut leaves from fruit snack rolls.
- Garnish cake with vines and leaves.
- Sprinkle with glitter. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:3.13, Glycemic Load:5.52, Inflammation Score:-1, Nutrition Score:4.1552173769021%

## Nutrients (% of daily need)

Calories: 267.43kcal (13.37%), Fat: 9.01g (13.86%), Saturated Fat: 2.05g (12.83%), Carbohydrates: 45.01g (15%), Net Carbohydrates: 44.28g (16.1%), Sugar: 32.03g (35.59%), Cholesterol: 0mg (0%), Sodium: 317.86mg (13.82%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.9g (3.79%), Manganese: 0.24mg (11.98%), Iron: 2.06mg (11.42%), Phosphorus: 100.78mg (10.08%), Vitamin B1: 0.15mg (9.89%), Vitamin B2: 0.16mg (9.44%), Folate: 23.5µg (5.88%), Vitamin B3: 1.14mg (5.7%), Copper: 0.11mg (5.3%), Vitamin K: 5.22µg (4.97%), Potassium: 153.43mg (4.38%), Calcium: 41.07mg (4.11%), Fiber: 0.73g (2.93%), Vitamin E: 0.38mg (2.51%), Magnesium: 9.24mg (2.31%), Selenium: 0.92µg (1.32%), Vitamin B5: 0.11mg (1.12%), Zinc: 0.17mg (1.12%)