



Rex the Dinosaur Cake

READY IN



240 min.

SERVINGS



15

CALORIES



388 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake
- 16 oz vanilla frosting
- 1 serving purple gel food coloring green
- 11 chocolate
- 1 serving chocolate chips assorted miniature (candy-coated chocolate candies, candy-coated chocolate baking bits, coating wafers, chocolate chips)
- 4.3 oz chocolate icing white
- 1 serving frangelico (18xes)

Equipment

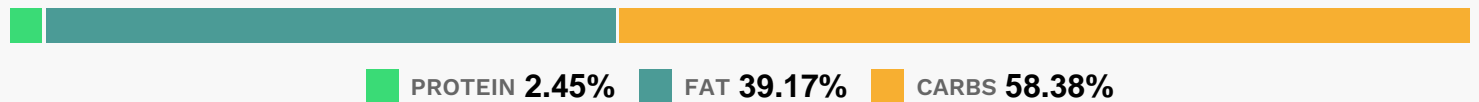
bowl

oven

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Spray bottoms and sides of 2 (8- or 9-inch) round cake pans with cooking spray. Make and bake cake mix as directed on box for 8- or 9-inch rounds. Cool 10 minutes.
- Remove from pans to cooking racks. Cool completely, about 1 hour. For easier handling, refrigerate or freeze cakes for 30 to 60 minutes.
- See link below for diagram and templates.
- Place templates over cakes as shown; cut around templates. Arrange cake on tray as shown.
- Spoon frosting into large bowl. Stir in enough food color until desired green color.
- Spread thin layer of frosting over cake pieces to seal in crumbs. Refrigerate cake 30 minutes to set frosting.
- Frost cake pieces with remaining frosting. Use 11 milk chocolate candies for spikes along back of dinosaur. Decorate body with assorted candies for spots. Use 2 candy-coated chocolate candies for eyes and white decorating icing to make centers of eyes and teeth. Store loosely covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:8.57, Glycemic Load:15.98, Inflammation Score:-2, Nutrition Score:5.14304340485%

Nutrients (% of daily need)

Calories: 387.68kcal (19.38%), Fat: 17.73g (27.28%), Saturated Fat: 6.21g (38.82%), Carbohydrates: 59.46g (19.82%), Net Carbohydrates: 57.63g (20.96%), Sugar: 45.79g (50.88%), Cholesterol: 0mg (0%), Sodium: 311.31mg (13.54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 16.72mg (5.57%), Protein: 2.5g (5%), Vitamin B2: 0.21mg (12.41%), Copper: 0.23mg (11.65%), Phosphorus: 114.83mg (11.48%), Iron: 1.92mg (10.69%), Magnesium: 37.12mg (9.28%), Manganese: 0.17mg (8.28%), Fiber: 1.82g (7.28%), Vitamin K: 7.36µg (7.01%), Vitamin E: 0.96mg (6.39%), Selenium: 4.18µg (5.98%), Folate: 21.53µg (5.38%), Calcium: 49.32mg (4.93%), Potassium: 167.79mg (4.79%), Vitamin B1: 0.06mg (3.79%), Zinc: 0.57mg (3.77%), Vitamin B3: 0.68mg (3.41%)