



Rex the Dinosaur Cake

 Popular

READY IN



240 min.

SERVINGS



15

CALORIES



342 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake betty crocker® supermoist®
- ☐ 19 chocolate
- ☐ 15 servings purple gel food coloring betty crocker®
- ☐ 4.3 oz chocolate icing white betty crocker®
- ☐ 15 servings chocolate chips assorted miniature (candy-coated chocolate candies, candy-coated chocolate baking bits, coating wafers, chocolate chips)
- ☐ 2 containers vanilla frosting betty crocker®
- ☐ 1 cup water
- ☐ 15 servings frangelico (18xes)

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Equipment

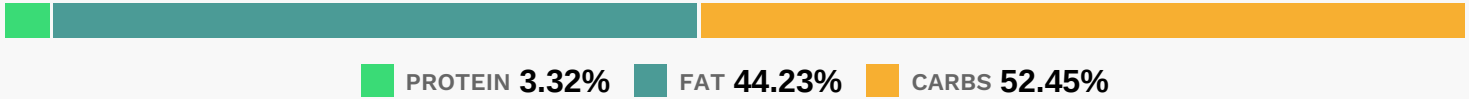
bowl

oven

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Spray bottoms and sides of two 8- or 9-inch round cake pans with baking spray with flour. Make and bake cake mix as directed on box, using 1 cup water, the oil and eggs. Cool 10 minutes.
- Remove from pans to cooking racks. Cool completely, about 1 hour. Refrigerate or freeze 30 to 60 minutes for easier handling.
- For body, cut 1-inch slice from edge of one cake. From cut edge, cut out small inverted U-shape piece.
- Place body on tray. From remaining cake, cut head and tail. Arrange head and tail pieces next to body.
- 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 or freeze cake 30 to 60 minutes to set frosting.
- Frost cake pieces with remaining frosting. Use milk chocolate candies for spikes along back of dinosaur. Decorate body with assorted candies. Use 2 candy-coated chocolate candies for eyes and white decorator icing to make centers of eyes and teeth. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:8.57, Glycemic Load:10.68, Inflammation Score:-2, Nutrition Score:5.7360869628256%

Nutrients (% of daily need)

Calories: 342.21kcal (17.11%), Fat: 18.23g (28.05%), Saturated Fat: 8.48g (53.02%), Carbohydrates: 48.63g (16.21%), Net Carbohydrates: 45.99g (16.72%), Sugar: 35.01g (38.9%), Cholesterol: 0mg (0%), Sodium: 259.09mg (11.26%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 26.58mg (8.86%), Protein: 3.08g (6.16%), Copper: 0.32mg

(16.07%), Magnesium: 53.85mg (13.46%), Phosphorus: 131.37mg (13.14%), Iron: 2.29mg (12.71%), Manganese: 0.24mg (11.97%), Fiber: 2.64g (10.57%), Vitamin B2: 0.16mg (9.17%), Selenium: 4.57µg (6.53%), Potassium: 203.53mg (5.82%), Calcium: 53.14mg (5.31%), Zinc: 0.77mg (5.13%), Folate: 19.57µg (4.89%), Vitamin K: 4.39µg (4.18%), Vitamin B1: 0.06mg (3.79%), Vitamin E: 0.54mg (3.58%), Vitamin B3: 0.72mg (3.58%), Vitamin B6: 0.03mg (1.32%)