



R.I.P. CAKE

READY IN



20 min.

SERVINGS



6

CALORIES



190 kcal

DESSERT

Ingredients

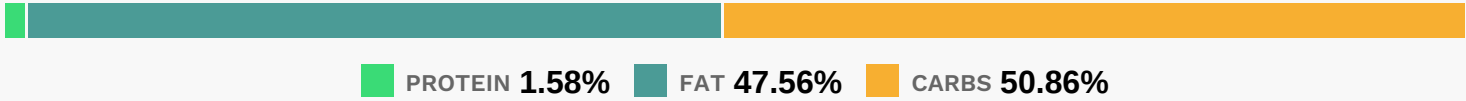
- ☐ 1 cup coconut or shredded
- ☐ 6 servings chocolate bar white
- ☐ 8 inch baked chocolate cake (from mix or scratch)
- ☐ 6 servings food coloring green
- ☐ 6 servings chocolate icing black melted (can also use semisweet chocolate morsels, in microwave)
- ☐ 6 servings chocolate icing store bought

Equipment

Directions

- ☐ Coat cake with chocolate icing.
- ☐ Combine coconut and enough green food coloring to make green "grass".
- ☐ Break the white chocolate bar into squares for tombstones. Break off a few with jagged edges to look like old stones.
- ☐ Place black icing or melted chocolate into a plastic zip-tip bag and cut a tiny hole in the corner. Pipe 'RIP' onto the chocolate squares. Allow to dry. (You can place them in the refrigerator for a few minutes for a quick dry.)
- ☐ Sprinkle grass over top of cake. Insert pieces of white chocolate to make tombstones.

Nutrition Facts



Properties

Glycemic Index:20.5, Glycemic Load:8.67, Inflammation Score:-1, Nutrition Score:2.4226086805372%

Nutrients (% of daily need)

Calories: 189.91kcal (9.5%), Fat: 10.24g (15.75%), Saturated Fat: 5.32g (33.23%), Carbohydrates: 24.63g (8.21%), Net Carbohydrates: 23.26g (8.46%), Sugar: 20.75g (23.06%), Cholesterol: 0.27mg (0.09%), Sodium: 83.13mg (3.61%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.76g (1.53%), Manganese: 0.22mg (11.04%), Vitamin B2: 0.1mg (5.64%), Fiber: 1.36g (5.45%), Copper: 0.08mg (4.23%), Vitamin K: 3.96µg (3.77%), Vitamin E: 0.51mg (3.42%), Phosphorus: 33.61mg (3.36%), Iron: 0.59mg (3.26%), Selenium: 1.92µg (2.75%), Potassium: 76.69mg (2.19%), Magnesium: 8.02mg (2%), Folate: 7.88µg (1.97%), Zinc: 0.23mg (1.52%), Vitamin B1: 0.02mg (1.22%), Calcium: 10.4mg (1.04%), Vitamin B3: 0.2mg (1.02%)