



Roast Turkey Dinner Cake

READY IN



240 min.

SERVINGS



24

CALORIES



344 kcal

DESSERT

Ingredients

- 2 boxes cake mix white
- 4 tablespoons ground cinnamon
- 12 oz cream cheese frosting
- 4 teaspoons cocoa powder unsweetened
- 1 slices basil
- 1 serving you will also need: parchment paper
- 16 oz m&m candies green
- 0.7 cup maple syrup
- 10 square m&m candies yellow

Equipment

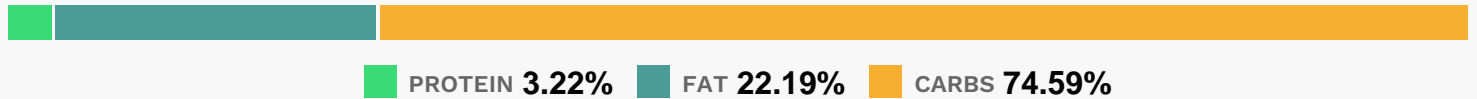
- bowl
- oven
- plastic wrap
- toothpicks
- muffin liners
- serrated knife

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Grease with shortening or spray with cooking spray 2-quart stainless steel bowl; lightly flour.
- Place paper baking cup in each of 24 regular-size muffin cups.
- Make cake batter using 1 box cake mix, water, oil and eggs called for on box. Stir in 2 tablespoons of the cinnamon.
- Pour batter into bowl.
- Bake 45 to 55 minutes or until cake springs back when touched lightly in center. Cool in bowl 5 minutes. Turn out cake onto serving platter; cool completely. Refrigerate cake 2 hours.
- Make second box of cake mix as above, stirring in remaining 2 tablespoons cinnamon. Divide batter evenly among muffin cups.
- Bake 18 to 20 minutes or until toothpick inserted in center comes out clean. Cool completely.
- When round cake is thoroughly chilled, carefully carve away 2 long tapered pieces from each side of cake using serrated knife. This will leave a roughly turkey breast-shaped center. Reserve the 2 side pieces for later use; these will become the turkey drumsticks.
- Cut an inward notch at one pointed end of cake to create turkey neck area.
- Cut a slightly wider inward notch at opposite end. Refrigerate cake while carving drumsticks.
- Carve turkey drumstick shapes from 2 reserved side pieces of cake using a serrated knife. Refrigerate pieces while preparing frosting.
- Place three-fourths of container of frosting in large bowl. Beat in cocoa 1 teaspoon at a time until a light brown caramel color is achieved. Frost chilled cake and drumstick pieces with a thin coat of frosting. Refrigerate 30 minutes.

- Apply a final smooth coat of frosting to turkey breast cake; place drumstick pieces on either side. Frost drumstick pieces with a final smooth coat of frosting.
- Add turkey frills.
- For "stuffing," cut 4 of the cupcakes into even cubes.
- Place cubes at back of cake between turkey drumsticks. Just before serving, garnish plate with orange slices and lettuce or leaves.
- For "side dish" cupcakes, frost each of 10 cupcakes with 1 to 2 tablespoons of remaining frosting; dip into green candies. Cover remaining 10 cupcakes with a thick layer of frosting; use spoon to create divot in center of frosting.
- Drizzle a little maple syrup into each divot; top each with 1 yellow candy. Store cakes loosely covered with plastic wrap.

Nutrition Facts



Properties

Glycemic Index:4.65, Glycemic Load:2.22, Inflammation Score:-1, Nutrition Score:5.3439130867305%

Flavonoids

Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg Epicatechin: 0.33mg, Epicatechin: 0.33mg, Epicatechin: 0.33mg, Epicatechin: 0.33mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 344.02kcal (17.2%), Fat: 8.59g (13.22%), Saturated Fat: 4.3g (26.86%), Carbohydrates: 65.02g (21.67%), Net Carbohydrates: 63.26g (23%), Sugar: 44.61g (49.56%), Cholesterol: 2.9mg (0.97%), Sodium: 339.99mg (14.78%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.8g (5.61%), Manganese: 0.54mg (26.8%), Phosphorus: 147.75mg (14.77%), Calcium: 140.6mg (14.06%), Vitamin B2: 0.21mg (12.3%), Folate: 30.36µg (7.59%), Fiber: 1.77g (7.07%), Iron: 1.25mg (6.93%), Vitamin B1: 0.1mg (6.67%), Selenium: 3.85µg (5.5%), Vitamin B3: 1.06mg (5.3%), Vitamin E: 0.41mg (2.71%), Copper: 0.05mg (2.44%), Magnesium: 8.57mg (2.14%), Zinc: 0.3mg (2%), Potassium: 60.23mg (1.72%), Vitamin K: 1.76µg (1.67%), Vitamin B5: 0.13mg (1.32%)