



Rubber Ducky Cake

 Dairy Free

READY IN



190 min.

SERVINGS



15

CALORIES



141 kcal

DESSERT

Ingredients

- ☐ 2 chocolate chips
- ☐ 2 containers fluffy frosting white
- ☐ 2 m&m candies with white sprinkles)
- ☐ 3 cranberry-orange relish
- ☐ 1 box cake mix yellow
- ☐ 15 servings food coloring yellow

Equipment

- ☐ bowl

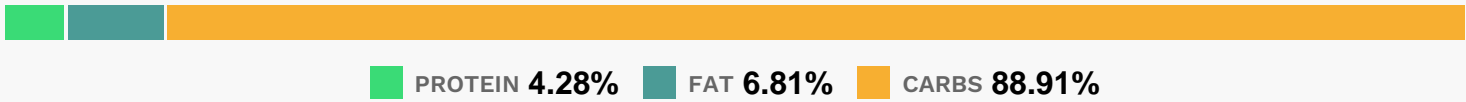
- ☐ frying pan
- ☐ oven
- ☐ toothpicks
- ☐ cake form
- ☐ serrated knife

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans). Grease or spray bottoms and sides of one 8-inch round cake pan, one 9-inch round cake pan and one 10-oz custard cup.
- ☐ Make cake batter as directed on box.
- ☐ Pour 2/3 cup batter into custard cup; divide remaining batter between cake pans.
- ☐ Bake 8-inch pan 21 to 26 minutes (dark or nonstick 25 to 30 minutes), 9-inch pan 17 to 23 minutes (dark or nonstick 20 to 26 minutes), custard cup 21 to 26 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes.
- ☐ Remove cakes from pans and custard cup; place rounded sides up on cooling racks. Cool completely, about 30 minutes. Freeze cakes 45 minutes before cutting to reduce crumbs.
- ☐ Spoon frosting into large bowl. Stir in enough food color until desired yellow color. Using serrated knife, cut rounded top off 8-inch cake.
- ☐ Place 8-inch cake, cut side down, on serving plate; spread 1/2 cup frosting over top.
- ☐ Place 9-inch cake, rounded side up, on frosted cake.
- ☐ Spread thin layer of frosting over side and top of layered cake to seal in crumbs. Freeze cake 30 to 60 minutes.
- ☐ Reserve almost 2/3 cup frosting. Frost side and top of cake with remaining frosting.
- ☐ Place custard cup cake, rounded side up, 1 inch from edge of layered cake for head. Directly opposite head, place 2 orange candies, side by side, for tail shape. Frost head and candy tail with reserved frosting; place a small dab of frosting on top of head with a slight "feather-like" curl, if desired.
- ☐ Add nonpareil candies to head for eyes; add chocolate chips to centers of eyes, attaching with small amount of frosting.
- ☐ Cut rounded side of remaining orange candy to within 1/4 inch of flat side. Using sugared fingers, press cut halves of candy to make them thin to form upper and lower halves of beak. Push 2 toothpicks through beak and insert under eyes.

Remove toothpicks before serving. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:5.7, Glycemic Load:1.09, Inflammation Score:-2, Nutrition Score:3.8843478197637%

Flavonoids

Hesperetin: 7.14mg, Hesperetin: 7.14mg, Hesperetin: 7.14mg, Hesperetin: 7.14mg Naringenin: 4.01mg, Naringenin: 4.01mg, Naringenin: 4.01mg, Naringenin: 4.01mg Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 141.04kcal (7.05%), Fat: 1.08g (1.66%), Saturated Fat: 0.61g (3.81%), Carbohydrates: 31.76g (10.59%), Net Carbohydrates: 30.72g (11.17%), Sugar: 17.61g (19.57%), Cholesterol: 0.02mg (0.01%), Sodium: 251.25mg (10.92%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.53g (3.06%), Vitamin C: 13.94mg (16.9%), Phosphorus: 110.54mg (11.05%), Calcium: 83.46mg (8.35%), Folate: 31.31µg (7.83%), Vitamin B1: 0.1mg (6.83%), Vitamin B2: 0.09mg (5.32%), Vitamin B3: 0.87mg (4.36%), Fiber: 1.05g (4.18%), Iron: 0.75mg (4.14%), Manganese: 0.07mg (3.62%), Vitamin E: 0.37mg (2.44%), Vitamin B6: 0.04mg (2.11%), Vitamin B5: 0.19mg (1.91%), Potassium: 64.05mg (1.83%), Copper: 0.04mg (1.83%), Selenium: 1.17µg (1.66%), Magnesium: 6.07mg (1.52%), Vitamin A: 59.25IU (1.18%)