



Stuck Santa Cake

♥ Popular

READY IN



175 min.

SERVINGS



12

CALORIES



446 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake
- 1 serving chocolate-covered peanuts with wrapping paper and plastic food wrap or foil
- 12 oz fluffy frosting white
- 16 oz chocolate frosting
- 6 chocolate wafers such as nabisco famous
- 1 serving purple gel food coloring red
- 1 teaspoon p of sugar red
- 3 marshmallows miniature cut in half crosswise

- 2 small m&m candies ()
- 1 licorice rounds red cut in half
- 1 large marshmallows
- 1 strawberry jam (from 5-oz box)
- 1 strip licorice rounds
- 2 large peppermint candies
- 1 serving powdered sugar
- 1 serving coarse salt

Equipment

- bowl
- frying pan
- oven
- knife
- toothpicks
- ziploc bags
- microwave
- muffin liners
- muffin tray
- mini muffin tray

Directions

- Heat oven to 325°F. Grease 9-inch square pan with shortening; coat with flour (do not use cooking spray). Lightly grease 1 muffin cup in mini muffin pan and 1 muffin cup in regular-size muffin pan.
- Make cake batter as directed on box.
- Pour cake batter into 1 mini muffin cup, and 1 regular-size muffin cup, filling two-thirds full.
- Pour remaining batter into square pan.

- Bake cupcakes 11 to 14 minutes, square 47 to 53 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes.
- Remove cakes from muffin cups and pan; place rounded sides up on cooling racks. Cool completely, about 1 hour. If necessary, cut off rounded tops of cakes.
- Meanwhile, reserve 1/2 cup of the white frosting in small bowl and 1/4 cup of the chocolate frosting in another small bowl.
- Place square cake layer, rounded side down, on serving plate. Frost with remaining chocolate frosting.
- Place regular cupcake, rounded side down, on cake.
- Place chocolate sugar wafers on their side around the cupcake, using reserved chocolate frosting to hold them in place around the cupcake, to form the chimney. Stack wafers, cutting as necessary to look like bricks, to make 2 layers of cookies on 4 sides of the cupcake.
- Cut mini cupcake in half at an angle. In small bowl, mix 2 tablespoons of the reserved white frosting with red gel food color as desired to get deep red color.
- Place cupcake at an angle at top of chimney, and frost with red frosting.
- Sprinkle with red sugar. Press cut miniature marshmallows against bottom of red frosted cupcake. This is Santa's behind.
- Microwave chewy chocolate candies on High 3 to 8 seconds, just until moldable. Firmly press on ends of red licorice sticks, and shape into boots. Press licorice ends into chimney cupcake to make Santa's legs.
- Spoon remaining reserved frosting into resealable food-storage plastic bag.
- Cut tiny tip from 1 corner of bag, and pipe white frosting and snow on chimney, and fur around tops of boots.
- Generously spread and mound remaining fluffy white frosting to look like snow drifts over cake, coming up against the chimney in mounds.
- To make Santa's bag, wrap marshmallow with red fruit snack, pinching up at one end to form bag shape. Using paring knife, cut green strip out of rainbow-berry flavor sweet-sour chewy licorice. Wrap green candy strip around top of Santa's bag, and gently tie it onto the bag.
- Sprinkle cake with powdered sugar and then with coarse sugar to look like freshly fallen snow. Store loosely covered.

Nutrition Facts



■ PROTEIN 2.38% ■ FAT 33.62% ■ CARBS 64%

Properties

Glycemic Index:28.21, Glycemic Load:10.26, Inflammation Score:-1, Nutrition Score:5.3486956144967%

Nutrients (% of daily need)

Calories: 445.96kcal (22.3%), Fat: 17.34g (26.68%), Saturated Fat: 4.27g (26.67%), Carbohydrates: 74.28g (24.76%), Net Carbohydrates: 72.96g (26.53%), Sugar: 56.52g (62.8%), Cholesterol: 0.09mg (0.03%), Sodium: 453.45mg (19.72%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.02mg (1.67%), Protein: 2.77g (5.53%), Phosphorus: 136.32mg (13.63%), Iron: 2.33mg (12.94%), Copper: 0.23mg (11.73%), Vitamin E: 1.45mg (9.63%), Manganese: 0.19mg (9.62%), Vitamin B2: 0.16mg (9.29%), Selenium: 4.99µg (7.12%), Magnesium: 26.79mg (6.7%), Folate: 26.4µg (6.6%), Potassium: 209.37mg (5.98%), Calcium: 59.13mg (5.91%), Fiber: 1.32g (5.26%), Vitamin B1: 0.08mg (5.01%), Vitamin K: 5.13µg (4.88%), Vitamin B3: 0.77mg (3.85%), Zinc: 0.45mg (3.01%)