



Surprise piñata football cake

READY IN



210 min.

SERVINGS



16

CALORIES



764 kcal

DESSERT

Ingredients

- ☐ 200 g butter unsalted
- ☐ 200 g brown sugar light soft
- ☐ 4 large eggs
- ☐ 150 g self raising flour
- ☐ 50 g cocoa powder
- ☐ 1 tbsp milk
- ☐ 200 g sugar
- ☐ 200 g self raising flour
- ☐ 0.5 tsp peppermint extract

- ☐ 0.5 tsp drop natural food coloring green
- ☐ 150 g butter unsalted softened
- ☐ 300 g powdered sugar
- ☐ 300 g chocolate-covered peanuts (available online)
- ☐ 4 tbsp apricot preserves warmed
- ☐ 500 g chocolate icing green
- ☐ 350 g chocolate icing white
- ☐ 100 g chocolate icing black
- ☐ 16 servings purple gel food coloring
- ☐ 1 serving frangelico
- ☐ 16 servings frangelico

Equipment

- ☐ bowl
- ☐ oven
- ☐ cake form
- ☐ skewers
- ☐ kitchen scissors

Directions

- ☐ Heat the oven to 180C/160C fan/gas
- ☐ Grease and base line a 20cm round cake tin with baking parchment. To make the chocolate cake, put the butter into a bowl and beat until soft.
- ☐ Add all the remaining ingredients and beat well until light and creamy. Spoon into the tin and spread level.
- ☐ Bake in the oven for about 45 mins or until a skewer inserted into the centre of the cake comes out clean. Cool. When cold, slice the top off the cake to make it level.
- ☐ To make the mint cake, grease and base line your 20cm cake tin with baking parchment.
- ☐ Put the butter into a bowl and beat until soft.

- ☐ Add the remaining ingredients and beat well until light and creamy. Spoon into the tin and spread level.
- ☐ Bake in the oven for about 45 mins or until a skewer inserted into the centre of the cake comes out clean. Cool. Do not slice the top level as it needs to be rounded.
- ☐ To make the butter icing, put the butter into a bowl and beat until soft. Gradually beat in the icing sugar. Slice the chocolate and mint cakes in half horizontally so you have four layers. Using an 8cm round cutter, stamp a circle from the centre of each layer.
- ☐ Place the bottom layer of chocolate cake on a 25cm cake board.
- ☐ Spread with a little butter icing.
- ☐ Place the bottom green layer on top.
- ☐ Spread with butter icing and place the other chocolate layer on top.
- ☐ Spread with more icing and place the rounded green sponge on top.
- ☐ Fill the centre hole with sweets, almost to the top. Take one of the 8cm green sponge pieces and slice in half horizontally.
- ☐ Place one piece on the cake to cover the hole containing the sweets.
- ☐ Spread the top with the remaining butter icing.
- ☐ Roll out about 300g of the white fondant icing to a 20cm circle and place on top of the cake.
- ☐ Brush the sides of the cake with apricot jam. Measure the circumference of the cake and the depth.
- ☐ Add 2.5cm to the depth measurement. Using these measurements roll out the green fondant to a long strip. (You may find it easier to do two shorter strips). Attach the strip around the cake. Use scissors snip around the top edge to represent grass.
- ☐ Make a cardboard template of a pentagon (5 sides).
- ☐ Roll out the black icing and cut out six pentagons.
- ☐ Place them on the cake as for a football. If you wish to stick them in place use a little icing sugar mixed with water.
- ☐ With the remaining white icing trimmings make a scarf and paint with food colouring in your team colours. Drape the scarf over the edge of the cake.
- ☐ Add candles as desired.

Nutrition Facts



 **PROTEIN 2.98%**  **FAT 36.98%**  **CARBS 60.04%**

Properties

Glycemic Index:23.19, Glycemic Load:36.36, Inflammation Score:-4, Nutrition Score:7.9913043379784%

Flavonoids

Catechin: 2.04mg, Catechin: 2.04mg, Catechin: 2.04mg, Catechin: 2.04mg Epicatechin: 6.15mg, Epicatechin: 6.15mg, Epicatechin: 6.15mg, Epicatechin: 6.15mg Quercetin: 0.33mg, Quercetin: 0.33mg, Quercetin: 0.33mg, Quercetin: 0.33mg

Nutrients (% of daily need)

Calories: 763.73kcal (38.19%), Fat: 32.2g (49.53%), Saturated Fat: 15.65g (97.79%), Carbohydrates: 117.62g (39.21%), Net Carbohydrates: 115.35g (41.94%), Sugar: 94.48g (104.98%), Cholesterol: 94.21mg (31.4%), Sodium: 143.62mg (6.24%), Alcohol: 0.05g (100%), Alcohol %: 0.03% (100%), Caffeine: 9.06mg (3.02%), Protein: 5.84g (11.69%), Selenium: 14.19µg (20.27%), Manganese: 0.38mg (18.81%), Vitamin B2: 0.3mg (17.83%), Vitamin A: 643.42IU (12.87%), Copper: 0.25mg (12.69%), Phosphorus: 113.26mg (11.33%), Vitamin E: 1.7mg (11.33%), Vitamin K: 10.17µg (9.68%), Fiber: 2.28g (9.11%), Magnesium: 33.48mg (8.37%), Iron: 1.4mg (7.78%), Potassium: 231.14mg (6.6%), Zinc: 0.87mg (5.8%), Folate: 21.17µg (5.29%), Calcium: 50.29mg (5.03%), Vitamin B5: 0.42mg (4.23%), Vitamin D: 0.59µg (3.92%), Vitamin B12: 0.22µg (3.71%), Vitamin B1: 0.05mg (3.22%), Vitamin B6: 0.05mg (2.71%), Vitamin B3: 0.53mg (2.64%)