



Tiki Cocktail Cake

READY IN



45 min.

SERVINGS



10

CALORIES



702 kcal

DESSERT

Ingredients

- 1 cup buttermilk
- 10 servings fruit dried for garnish
- 4 large eggs
- 18.3 ounce chocolate cake mix
- 16 ounce milk chocolate frosting
- 1.5 cups coconut or shredded sweetened toasted
- 0.8 cup vanilla frosting
- 0.5 cup vegetable oil

Equipment

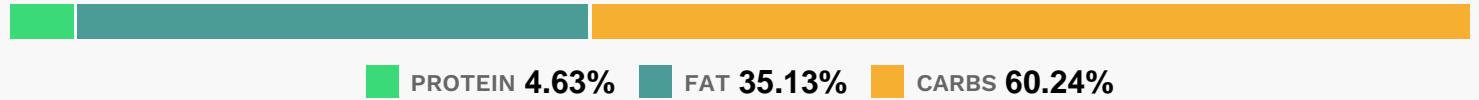
- bowl
- frying pan
- oven
- blender
- toothpicks
- cake form
- ziploc bags
- microwave
- skewers
- offset spatula
- drinking straws

Directions

- Preheat the oven to 350 degrees F. Spray one 6-inch cake pan and two 1-quart ovenproof bowls with cooking spray. Beat the cake mix, eggs, buttermilk and vegetable oil with a mixer.
- Divide the batter evenly among the pan and bowls; bake until a toothpick comes out clean, about 25 minutes for the pan and 35 minutes for the bowls. Cool; unmold.
- Trim all 3 cakes to make them level. Hollow out the smaller end of one of the bowl cakes, carving about 1 inch deep. (Leave a thick rim around the edge.)
- Put the uncut bowl cake, wider side up, on a cake board or plate.
- Spread with a layer of chocolate frosting, then position the round cake on top.
- Spread the round cake with frosting, then put the other bowl cake on top, carved part up. Freeze the cake about 1 hour (this will make it easier to frost).
- Frost the outer rim and inside of the hole with vanilla frosting (an offset spatula works best).
- Put the remaining vanilla frosting in a resealable plastic bag.
- Spread the remaining chocolate frosting over the outside of the cake. Press handfuls of
- toasted coconut into the frosting, covering the cake completely.

- Microwave the bag of vanilla frosting for 5 seconds (the bag will not melt). Snip off a corner and squeeze the frosting into the top of the cake so it looks like liquid.
- Thread dried fruit onto a wooden skewer and insert it into the cake.
- Add a cocktail umbrella and straw.
- Photograph by Kang Kim

Nutrition Facts



Properties

Glycemic Index:10.5, Glycemic Load:12.02, Inflammation Score:-4, Nutrition Score:14.388695610606%

Nutrients (% of daily need)

Calories: 702.35kcal (35.12%), Fat: 28.84g (44.36%), Saturated Fat: 10.42g (65.13%), Carbohydrates: 111.26g (37.09%), Net Carbohydrates: 105.08g (38.21%), Sugar: 82.92g (92.13%), Cholesterol: 77.04mg (25.68%), Sodium: 634mg (27.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.6mg (2.2%), Protein: 8.55g (17.1%), Manganese: 0.77mg (38.45%), Phosphorus: 279.82mg (27.98%), Fiber: 6.18g (24.71%), Iron: 4.43mg (24.6%), Copper: 0.48mg (23.76%), Selenium: 16.32µg (23.31%), Calcium: 187.37mg (18.74%), Potassium: 642.9mg (18.37%), Vitamin B2: 0.31mg (18.23%), Magnesium: 72.76mg (18.19%), Vitamin E: 2.14mg (14.29%), Vitamin K: 14.59µg (13.9%), Folate: 49.17µg (12.29%), Vitamin B1: 0.15mg (10.2%), Zinc: 1.42mg (9.44%), Vitamin B5: 0.76mg (7.61%), Vitamin B6: 0.14mg (7.2%), Vitamin B3: 1.27mg (6.34%), Vitamin B12: 0.29µg (4.81%), Vitamin D: 0.71µg (4.75%), Vitamin A: 153.61IU (3.07%)