



## Turkey Cake

READY IN



235 min.

SERVINGS



12

CALORIES



468 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
- ☐ 16 oz chocolate frosting
- ☐ 0.5 cup candy melts
- ☐ 0.5 cup candy melts red
- ☐ 0.5 cup candy melts yellow
- ☐ 10 chocolate wafers such as nabisco famous tubular-shaped
- ☐ 14 pieces candy corn
- ☐ 16 m&m candies yellow (, brown and orange)

- ☐ 1 m&m candies red heart-shaped
- ☐ 7 crème-filled chocolate sandwich cookies miniature
- ☐ 14 add a hershey's chocolate kiss on top as done kisses®
- ☐ 14 semisweet chocolate chips miniature
- ☐ 8 jumbo gumdrops red yellow (, orange or )

## Equipment

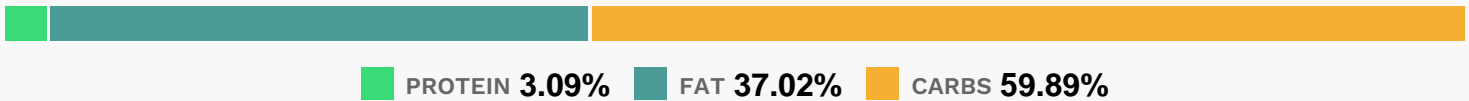
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ toothpicks
- ☐ cake form
- ☐ microwave
- ☐ muffin liners
- ☐ muffin tray
- ☐ serrated knife

## Directions

- ☐ Heat oven to 325°F. Grease 8-inch round cake pan with shortening; coat with flour (do not use cooking spray). Lightly grease 6 muffin cups in regular-size muffin pan.
- ☐ Make cake batter as directed on box.
- ☐ Pour batter into 6 muffin cups, filling two-thirds full.
- ☐ Pour remaining batter (about 4 cups) into round pan.
- ☐ Bake cupcakes 17 to 21 minutes, round 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.
- ☐ Use serrated knife to cut about one-third off round cake to make 2 pieces, 1 larger than the other, both with a straight edge.

- ☐ Spread about 1 tablespoon frosting on cut side of larger cake layer. Stand larger cake layer, cut side down, on tray or serving platter.
- ☐ Spread about 1 tablespoon frosting on cut side of smaller layer; stand cut side down in front of larger layer. Lightly press layers together to form the 2 layers of the turkey cake, using photo as a guide.
- ☐ Place 1 cupcake, top end out, on cake layers, using photo as a guide. Save or freeze remaining cupcakes for another use.
- ☐ Spread a thin layer of frosting over entire cake to seal in crumbs. Refrigerate or freeze cake 30 to 60 minutes to set frosting. Reserve 2 tablespoons frosting in small bowl. Frost cake with remaining frosting.
- ☐ Place candy melts in 3 small microwavable bowls; microwave each uncovered as directed on bag. Stir until smooth. Dip ends of tubular-shaped wafer cookies into different colors candy coating. Using toothpicks, insert broken cookie ends into large cake layer, pressing firmly to hold in place. Decorate with candy corn, candy-coated chocolate candies and heart-shaped candy, using photo as a guide.
- ☐ To make each acorn, gently twist peanut butter sandwich cookies apart. Use reserved 2 tablespoons frosting to adhere milk chocolate candy to inner side of 1 peanut butter cookie. Use frosting to adhere miniature chocolate chip to top of acorn for stem.
- ☐ To make gumdrop leaves, roll each gumdrop on sugared surface to 1/4 inch thick. Use small canapé cutters to cut desired shapes. Store loosely covered.
- ☐ Remove toothpicks before serving.

## Nutrition Facts



## Properties

Glycemic Index:10.63, Glycemic Load:2.23, Inflammation Score:-2, Nutrition Score:6.030434805171%

## Nutrients (% of daily need)

Calories: 467.79kcal (23.39%), Fat: 20.07g (30.87%), Saturated Fat: 8.37g (52.32%), Carbohydrates: 73.03g (24.34%), Net Carbohydrates: 71.18g (25.89%), Sugar: 53.69g (59.65%), Cholesterol: 1.72mg (0.57%), Sodium: 444.15mg (19.31%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 6.58mg (2.19%), Protein: 3.77g (7.55%), Iron: 3.35mg (18.61%), Phosphorus: 143.33mg (14.33%), Copper: 0.28mg (14.05%), Manganese: 0.27mg (13.45%), Magnesium: 32.9mg (8.22%), Vitamin E: 1.21mg (8.04%), Selenium: 5.52µg (7.89%), Fiber: 1.85g (7.38%), Folate:

29.32µg (7.33%), Calcium: 73.1mg (7.31%), Potassium: 226.84mg (6.48%), Vitamin B1: 0.09mg (6.04%), Vitamin B2: 0.09mg (5.58%), Vitamin B3: 0.96mg (4.78%), Zinc: 0.54mg (3.57%), Vitamin K: 3.49µg (3.33%), Vitamin B5: 0.1mg (1.03%), Vitamin B6: 0.02mg (1.03%)