



WHATSheATE



Turkey Gobbler Cake

READY IN



183 min.

SERVINGS



16

CALORIES



236 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 1 cup water
- ☐ 0.5 cup vegetable oil
- ☐ 3 eggs
- ☐ 12 oz chocolate frosting
- ☐ 1 marshmallows
- ☐ 1 serving sprinkles red
- ☐ 35 pieces candy corn

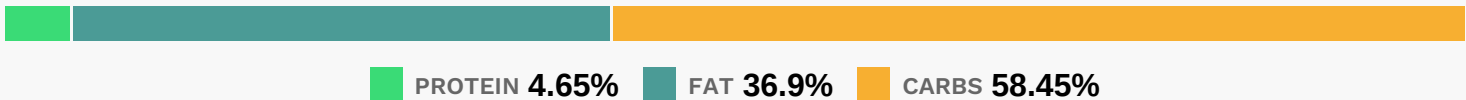
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease or spray bottoms and sides of two 9-inch round cake pans.
- ☐ In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour into pans.
- ☐ Bake as directed on box for 9-inch rounds. Cool 10 minutes.
- ☐ Remove from pans to cooling racks. Cool completely, about 30 minutes.
- ☐ Cut 1 layer as shown in template. (See link below for template.) Freeze cut pieces uncovered 1 hour for easier frosting.
- ☐ Place uncut layer on plate; frost top and side.
- ☐ Place cutout circle on larger layer; frost. Arrange head and feet on circle; frost.
- ☐ Cut marshmallow in half. Moisten 1 half and dip in red sugar; join to head with frosting for turkey's wattle. Use other half of marshmallow for turkey's eye. Use candy corn for beak, claws and feathers. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:3.78, Glycemic Load:0.21, Inflammation Score:-1, Nutrition Score:4.0226086455843%

Nutrients (% of daily need)

Calories: 235.85kcal (11.79%), Fat: 10.13g (15.59%), Saturated Fat: 2.55g (15.96%), Carbohydrates: 36.12g (12.04%), Net Carbohydrates: 35.28g (12.83%), Sugar: 25.27g (28.08%), Cholesterol: 30.69mg (10.23%), Sodium: 280.33mg (12.19%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.4mg (1.13%), Protein: 2.87g (5.75%), Phosphorus:

106.07mg (10.61%), Iron: 1.66mg (9.24%), Selenium: 6.06µg (8.65%), Copper: 0.16mg (7.96%), Manganese: 0.11mg (5.68%), Vitamin E: 0.83mg (5.53%), Folate: 20.83µg (5.21%), Vitamin B2: 0.08mg (4.97%), Calcium: 47.28mg (4.73%), Magnesium: 18.3mg (4.58%), Potassium: 142.18mg (4.06%), Vitamin B1: 0.05mg (3.46%), Vitamin K: 3.56µg (3.39%), Fiber: 0.84g (3.36%), Zinc: 0.39mg (2.57%), Vitamin B3: 0.46mg (2.32%), Vitamin B5: 0.17mg (1.69%), Vitamin B6: 0.03mg (1.28%), Vitamin B12: 0.07µg (1.22%), Vitamin D: 0.17µg (1.1%)