

DINNERLY



Gummy Worm Graveyard Cake

with Chocolate Cake Crumbs



2,5h



2 Servings

Who knew that worm-filled graveyard dirt could be so delicious? It helps that the worms are our favorite kind (gummy) and the dirt is our favorite flavor (chocolate). With a chocolate cake base topped with chocolate pudding and crisp cake crumbs, we'll happily dig into this graveyard...no matter what spooky things we find....We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 slice)

WHAT WE SEND

- 3 oz vanilla pudding mix ¹
- $\frac{3}{4}$ oz unsweetened cocoa powder
- 2 (6 oz) chocolate cake mix ^{2,3,4}
- 4 oz gummy worms

WHAT YOU NEED

- $\frac{3}{4}$ cup milk ¹
- 2 large eggs ²
- kosher salt

TOOLS

- medium (1½–2 qt) baking dish
- nonstick cooking spray
- rimmed baking sheet
- parchment paper
- handheld electric mixer

ALLERGENS

Milk (1), Egg (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 490kcal, Fat 14g, Carbs 88g, Protein 10g



1. Make pudding

Preheat oven to 350°F with a rack in the center.

Grease a medium baking dish with nonstick cooking spray. Line a rimmed baking sheet with parchment paper.

In a large bowl, combine **pudding mix**, **cocoa powder**, and $\frac{3}{4}$ **cup milk**. Whisk to combine. Cover with plastic wrap and chill in fridge until step 5.



2. Make cake batter

In a second large bowl, combine **all of the cake mix**, **2 large eggs**, **$\frac{1}{4}$ cups water**, and **1 teaspoon salt**. Using a handheld electric mixer, beat until completely smooth and shiny, about 2 minutes.

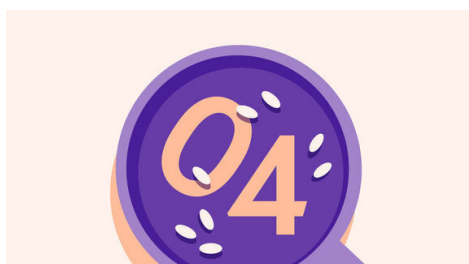
Transfer **1 cup batter** to center of prepared baking sheet; spread into a 6-inch circle. Transfer remaining batter to prepared baking dish and spread evenly.



3. Bake cake

Transfer baking sheet to center oven rack; bake until **cake** springs back to the touch, about 10 minutes. Cool completely, then crumble into sandlike crumbs. Spread out in a single layer on same baking sheet.

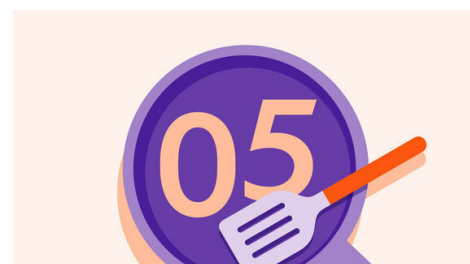
Meanwhile, transfer baking dish to center oven rack; bake until a toothpick inserted into center comes out clean, 30–35 minutes. Cool completely in dish.



4. Bake cake crumbs

Reduce oven to 325°F.

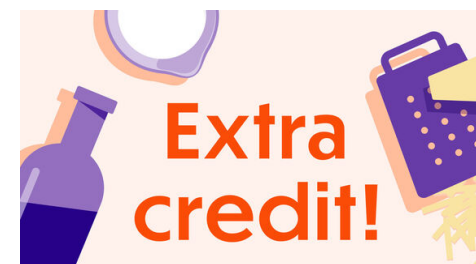
Bake **cake crumbs** on center oven rack, stirring every 10 minutes, until dried and crisp, 25–30 minutes. Cool to room temperature.



5. Finish & serve

Evenly spread **pudding** over **cake**. Sprinkle **cake crumbs** over top, lightly pressing to adhere.

Serve **graveyard cake** with **gummy worms** over top. Enjoy!



6. Get crafty!

Make gravestones out of cardboard or cardstock and decorate them as you like. Or use oval cookies to make gravestones instead!