



Artist's Palette Birthday Cake

 Dairy Free

READY IN



120 min.

SERVINGS



16

CALORIES



154 kcal

DESSERT

Ingredients

- 15 candy wafers
- 8 oz cool whip whipped topping divided thawed
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)
- 1 drops food coloring yellow

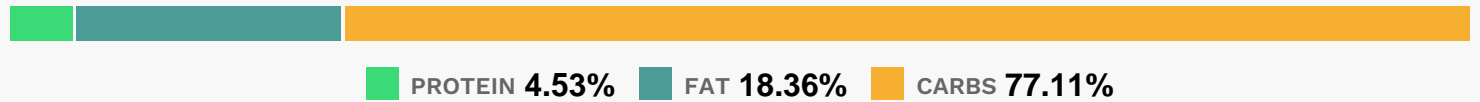
Equipment

- oven
- baking pan
- wax paper

Directions

- Prepare and bake cake mix as directed on package for 13x9-inch baking pan. Cool 5 minutes in pan; remove cake to a cake board or tray. Cool completely.
- Make a template drawing of an artist's palette as shown in photograph using wax paper; place on top of cake. Frost remaining cake with 2 cups of the whipped topping; remove template.
- Tint remaining whipped topping with food coloring to create a light yellow; frost palette area left by template outline.
- Position paint brush in center of palette; arrange different colored candy wafers on cake (as shown in photograph) to resemble blobs of paint. Refrigerate until ready to serve.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.7234782518252%

Nutrients (% of daily need)

Calories: 154.02kcal (7.7%), Fat: 3.16g (4.86%), Saturated Fat: 2.34g (14.6%), Carbohydrates: 29.88g (9.96%), Net Carbohydrates: 29.53g (10.74%), Sugar: 17.2g (19.11%), Cholesterol: 0.28mg (0.09%), Sodium: 234.55mg (10.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.76g (3.51%), Phosphorus: 119.38mg (11.94%), Calcium: 80.83mg (8.08%), Folate: 23.04µg (5.76%), Vitamin B2: 0.08mg (4.88%), Vitamin B1: 0.07mg (4.86%), Selenium: 3.12µg (4.46%), Vitamin B3: 0.79mg (3.93%), Iron: 0.64mg (3.58%), Manganese: 0.07mg (3.31%), Vitamin E: 0.35mg (2.35%), Fiber: 0.36g (1.42%), Copper: 0.03mg (1.38%), Vitamin K: 1.33µg (1.26%), Magnesium: 4.55mg (1.14%), Zinc: 0.16mg (1.09%)