



## Baby Chick Cake

READY IN



95 min.

SERVINGS



35

CALORIES



193 kcal

DESSERT

## Ingredients

- 0.3 cup butter softened
- 8 oz philadelphia cream cheese softened
- 2.7 cups baker's angel flake coconut divided (7-oz. pkg.)
- 3 drops food coloring yellow
- 3.4 oz jell-o vanilla flavor pudding instant
- 1 slices decorations: round candies jet-puffed
- 16 oz powdered sugar sifted
- 1 tsp vanilla
- 0.5 tsp water

1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

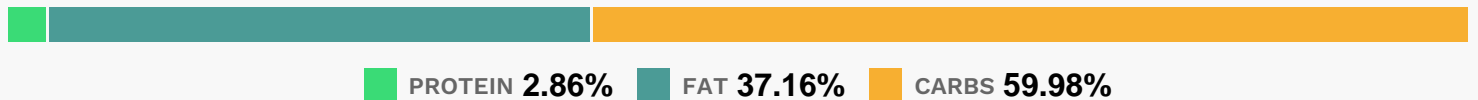
## Equipment

- bowl
- oven
- blender

## Directions

- Prepare cake batter as directed on package; blend in dry pudding mix.
- Bake as directed on package for 2 (9-inch) round layers. Cool cakes in pans 10 min.; invert onto wire racks.
- Remove pans; cool cakes completely.
- Cut cake layers as shown in Diagram
- Arrange on tray or large platter as shown in Diagram
- Beat cream cheese, butter and vanilla in large bowl with mixer until well blended. Gradually beat in sugar until well blended; frost cake.
- Mix food coloring and water; toss with half the coconut until evenly tinted.
- Sprinkle over chick.
- Sprinkle remaining untinted coconut over egg.
- Add decorations to resemble photo.

## Nutrition Facts



## Properties

Glycemic Index:2.2, Glycemic Load:0.1, Inflammation Score:-1, Nutrition Score:2.6100000269387%

## Nutrients (% of daily need)

Calories: 192.75kcal (9.64%), Fat: 8.15g (12.54%), Saturated Fat: 6.09g (38.09%), Carbohydrates: 29.61g (9.87%), Net Carbohydrates: 28.36g (10.31%), Sugar: 22.01g (24.45%), Cholesterol: 10.03mg (3.35%), Sodium: 158.49mg (6.89%), Alcohol: 0.04g (100%), Alcohol %: 0.12% (100%), Protein: 1.41g (2.83%), Manganese: 0.21mg (10.39%),

Phosphorus: 66.52mg (6.65%), Fiber: 1.25g (5%), Calcium: 39.84mg (3.98%), Vitamin B2: 0.06mg (3.47%), Selenium: 2.32µg (3.31%), Copper: 0.06mg (3.25%), Iron: 0.54mg (3%), Folate: 11.26µg (2.81%), Vitamin B1: 0.04mg (2.64%), Vitamin A: 127.61IU (2.55%), Magnesium: 7.94mg (1.98%), Vitamin B3: 0.39mg (1.94%), Vitamin B6: 0.03mg (1.73%), Vitamin E: 0.26mg (1.72%), Potassium: 52.04mg (1.49%), Vitamin B5: 0.14mg (1.44%), Zinc: 0.21mg (1.37%)