



Baby Shower Cake

READY IN



45 min.

SERVINGS



45

CALORIES



44 kcal

DESSERT

Ingredients

- 1 pirouette cookie
- 3 drops food coloring green yellow
- 1 pkg jell-o vanilla flavor pudding instant (4-serving size)
- 1 baked 9-inch round cake white cooled
- 10 decorations: marshmallows jet-puffed miniature
- 1 cup milk cold
- 2 sugar-coated donuts
- 3 cups cool whip whipped topping thawed

Equipment

- bowl
- frying pan
- whisk
- cookie cutter

Directions

- Remove cake from pan.
- Cut into pieces as shown in Diagram 1; arrange on tray or large platter as shown in Diagram
- [Click here for Diagrams.](#) Reserve cake trimmings for later use.
- Beat pudding mix and milk in large bowl with whisk 2 min. Stir in COOL WHIP. Reserve about 1/4 tsp. icing. Tint 1-1/2 cups of the remaining icing with green food coloring; spread onto top and sides of carriage hood. Tint remaining icing with yellow food coloring; spread onto carriage bottom.
- Place donuts at base of carriage for the wheels. Insert pirouette cookie into cake for the carriage handle. Use kitchen shears to cut each marshmallow diagonally in half; press cut sides into sugar. Arrange in groups of 4 on top of cake to make 5 flowers; place 1 candy in center of each.
- Use 2-inch cookie cutter to cut 1 round from cake trimmings; discard remaining trimmings or reserve for snacking. Decorate cake round with reserved icing and add to carriage as shown in photo.

Nutrition Facts



PROTEIN 6.48% **FAT 22.13%** **CARBS 71.39%**

Properties

Glycemic Index:5.17, Glycemic Load:0.29, Inflammation Score:-1, Nutrition Score:0.71739130953084%

Nutrients (% of daily need)

Calories: 43.68kcal (2.18%), Fat: 1.08g (1.65%), Saturated Fat: 0.74g (4.62%), Carbohydrates: 7.81g (2.6%), Net Carbohydrates: 7.76g (2.82%), Sugar: 5.76g (6.4%), Cholesterol: 7.55mg (2.52%), Sodium: 61.65mg (2.68%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.71g (1.42%), Phosphorus: 18.51mg (1.85%), Vitamin B2: 0.03mg (1.82%), Calcium: 15.03mg (1.5%), Vitamin B1: 0.02mg (1.4%), Selenium: 0.87µg (1.24%), Iron: 0.19mg (1.08%)