



Baseball Diamond Cake

 Dairy Free

READY IN



80 min.

SERVINGS



12

CALORIES



225 kcal

DESSERT

Ingredients

- 10 graham snacks bear-shaped
- 2 drops food coloring green
- 2 Tbsp decorating icing
- 2 Tbsp decorating icing white
- 1 marshmallow jet-puffed cut into quarters
- 5 vanilla wafers crushed
- 2 cups cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)

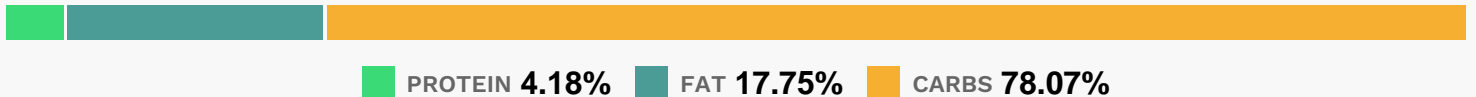
Equipment

- oven
- wire rack
- baking pan

Directions

- Prepare cake batter and bake in 13x9-inch baking pan as directed on package. Cool in pan 15 min. Invert cake onto wire rack; remove pan. Cool cake completely.
- Transfer cake to large platter or cake board.
- Tint whipped topping with food coloring to desired shade of green; spread onto top and sides of cake.
- Sprinkle wafer crumbs in diamond shape in center of cake to resemble a baseball infield. Draw base lines with the white icing.
- Add a marshmallow piece for home plate and for each base. Decorate graham snacks with the colored icing to resemble baseball players; arrange on top of cake. Refrigerate up to 2 hours before serving. Store leftover cake in refrigerator.

Nutrition Facts



Properties

Glycemic Index:18.63, Glycemic Load:3.11, Inflammation Score:-1, Nutrition Score:3.7395652156809%

Nutrients (% of daily need)

Calories: 225.32kcal (11.27%), Fat: 4.48g (6.89%), Saturated Fat: 2.54g (15.89%), Carbohydrates: 44.28g (14.76%), Net Carbohydrates: 43.66g (15.88%), Sugar: 25.31g (28.13%), Cholesterol: 0.28mg (0.09%), Sodium: 327.15mg (14.22%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.37g (4.74%), Phosphorus: 156.42mg (15.64%), Calcium: 103.39mg (10.34%), Folate: 33.13µg (8.28%), Vitamin B2: 0.13mg (7.38%), Vitamin B1: 0.11mg (7.13%), Selenium: 4.02µg (5.74%), Vitamin B3: 1.12mg (5.58%), Iron: 0.89mg (4.95%), Manganese: 0.09mg (4.42%), Vitamin E: 0.51mg (3.42%), Fiber: 0.62g (2.48%), Vitamin K: 2.2µg (2.1%), Copper: 0.04mg (1.84%), Zinc: 0.21mg (1.43%), Magnesium: 5.68mg (1.42%), Vitamin B5: 0.13mg (1.29%), Potassium: 43.14mg (1.23%)