



## Birthday Train Cake

READY IN



30 min.

SERVINGS



30

CALORIES



198 kcal

DESSERT

## Ingredients

- 24 pieces licorice black (for train track)
- 6 animal crackers
- 1 cup fruit-flavored rice cereal sweetened
- 30 servings food colorings assorted
- 1 ice cream cake cones
- 1 marshmallow jet-puffed
- 1 marshmallow jet-puffed miniature
- 16 oreo cookies
- 43 oz round cake frozen thawed

- 3 rolls candies hard ring-shaped
- 4 cups cool whip whipped topping divided thawed

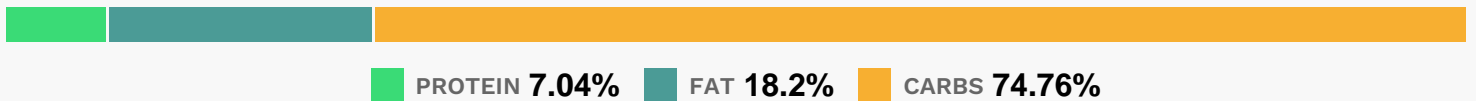
## Equipment

- bowl

## Directions

- Line up cakes on large tray or serving platter for train cars.
- Cut 2-inch-thick crosswise slice off front cake; place at back end of the first cake to resemble train engine. Repeat with last cake, placing the removed cake slice in the middle of the last cake to resemble caboose.
- Divide whipped topping among four small bowls; tint with food colorings as desired. Use to frost cakes.
- Add decorations as desired. Store leftover cake in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:6.47, Glycemic Load:2.53, Inflammation Score:-1, Nutrition Score:4.3952173661927%

## Nutrients (% of daily need)

Calories: 198.29kcal (9.91%), Fat: 4.02g (6.19%), Saturated Fat: 1.86g (11.6%), Carbohydrates: 37.2g (12.4%), Net Carbohydrates: 36.67g (13.33%), Sugar: 21.03g (23.36%), Cholesterol: 41.65mg (13.88%), Sodium: 331.46mg (14.41%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.51g (7.01%), Iron: 3.29mg (18.26%), Vitamin B2: 0.15mg (8.82%), Vitamin B1: 0.13mg (8.59%), Manganese: 0.17mg (8.25%), Folate: 30.64µg (7.66%), Phosphorus: 72.16mg (7.22%), Selenium: 4.49µg (6.41%), Vitamin B3: 1.16mg (5.81%), Calcium: 41.83mg (4.18%), Vitamin B12: 0.17µg (2.8%), Zinc: 0.39mg (2.63%), Copper: 0.05mg (2.57%), Vitamin K: 2.47µg (2.35%), Vitamin B5: 0.23mg (2.3%), Vitamin E: 0.33mg (2.2%), Magnesium: 8.61mg (2.15%), Fiber: 0.53g (2.13%), Vitamin B6: 0.04mg (2.08%), Potassium: 67.88mg (1.94%), Vitamin A: 86.77IU (1.74%)