



## Blast-Off Spaceship Cake

 Dairy Free

READY IN



305 min.

SERVINGS



5

CALORIES



669 kcal

DESSERT

### Ingredients

- 40 candy-coated chocolate pieces
- 1 Tbsp decorating icing
- 2 pkg jell-o strawberry flavor gelatin (4-serving size each)
- 1 piece string licorice cut in 2-inch pieces (10 inches)
- 2 cups water boiling
- 8 oz cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)

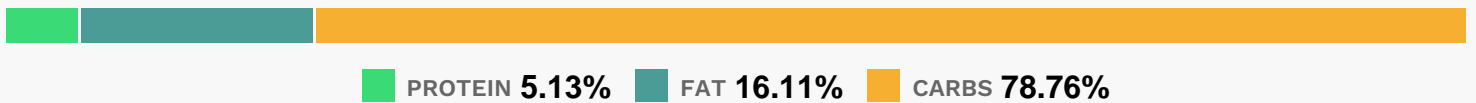
### Equipment

- bowl
- frying pan
- oven
- baking pan
- aluminum foil
- skewers
- cutting board

## Directions

- Prepare cake batter and bake in 13x9-inch baking pan as directed on package. Cool in pan 15 min. (Do not remove cake from pan.)
- Meanwhile, stir boiling water into dry gelatin mix in large bowl at least 2 min. until completely dissolved. Pierce cake with large fork or wooden skewer at 1/2-inch intervals. Carefully pour gelatin over cake in pan. Cover and refrigerate 4 hours or overnight.
- Dip pan in warm water 10 sec.; unmold cake onto cutting board.
- Cut into pieces as shown in diagram and photo. Arrange pieces on large foil-covered board or platter to resemble a spaceship as shown in photo.
- Spread top and sides of cake with whipped topping. Decorate with remaining ingredients as desired. Store in refrigerator.
- Add sparkler candles to cake and light up just before serving to resemble the blast off!

## Nutrition Facts



## Properties

Glycemic Index:17.8, Glycemic Load:0.88, Inflammation Score:-2, Nutrition Score:9.5565217513105%

## Flavonoids

Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

## Nutrients (% of daily need)

Calories: 668.65kcal (33.43%), Fat: 12.11g (18.63%), Saturated Fat: 8.39g (52.43%), Carbohydrates: 133.14g (44.38%), Net Carbohydrates: 131.75g (47.91%), Sugar: 90.37g (100.41%), Cholesterol: 2.11mg (0.7%), Sodium: 923.34mg (40.15%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.68g (17.35%), Phosphorus: 430.91mg (43.09%), Calcium: 272.29mg (27.23%), Folate: 75.36µg (18.84%), Selenium: 12.27µg (17.53%), Vitamin B2: 0.29mg (17.01%), Vitamin B1: 0.24mg (15.71%), Vitamin B3: 2.53mg (12.65%), Iron: 2.22mg (12.34%), Manganese: 0.22mg (10.9%), Vitamin E: 1.18mg (7.84%), Copper: 0.14mg (7.22%), Fiber: 1.38g (5.53%), Vitamin K: 5.1µg (4.86%), Magnesium: 16.48mg (4.12%), Zinc: 0.54mg (3.59%), Potassium: 115.63mg (3.3%), Vitamin B5: 0.31mg (3.13%), Vitamin B6: 0.04mg (2%), Vitamin B12: 0.09µg (1.51%), Vitamin A: 59.08IU (1.18%)