



## Carousel Cake

 Dairy Free

READY IN



130 min.

SERVINGS



10

CALORIES



325 kcal

DESSERT

## Ingredients

- 2 Tbsp multi-colored sprinkles
- 6 animal crackers
- 4 eggs
- 3.4 oz jell-o vanilla flavor pudding instant
- 0.3 cup oil
- 10 servings semi-sweet chocolate glaze
- 1 cup water cold
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

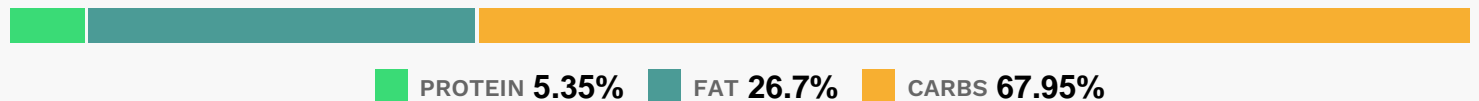
## Equipment

- frying pan
- oven
- wire rack
- blender
- toothpicks

## Directions

- Heat oven to 350F.
- Beat cake mix, dry pudding mix, water, eggs and oil with mixer on low speed 1 min. Beat on medium speed 4 min.
- Pour into greased and floured 12-cup fluted tube or 10-inch tube pan.
- Bake 50 to 55 min. or until toothpick inserted near center comes out clean. Cool in pan 5 min.; remove from pan to wire rack. Cool completely.
- Transfer cake to plate.
- Drizzle with Semi-Sweet Chocolate Glaze; top with sprinkles.
- Let stand until glaze is firm. Decorate cake with crackers and straws as shown in photo.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:6.2513044087783%

## Nutrients (% of daily need)

Calories: 324.57kcal (16.23%), Fat: 9.65g (14.85%), Saturated Fat: 2.22g (13.9%), Carbohydrates: 55.29g (18.43%), Net Carbohydrates: 54.49g (19.82%), Sugar: 32.43g (36.03%), Cholesterol: 65.53mg (21.84%), Sodium: 479.73mg (20.86%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.35g (8.7%), Phosphorus: 202.82mg (20.28%), Calcium: 123.53mg (12.35%), Vitamin B2: 0.21mg (12.14%), Vitamin E: 1.71mg (11.39%), Folate: 44.72µg (11.18%), Selenium: 7.21µg (10.3%), Vitamin B1: 0.13mg (8.98%), Iron: 1.53mg (8.53%), Vitamin B3: 1.31mg (6.53%), Manganese: 0.13mg (6.37%), Vitamin K: 6.52µg (6.21%), Vitamin B5: 0.47mg (4.68%), Vitamin B6: 0.07mg (3.56%), Copper:

0.07mg (3.52%), Vitamin B12: 0.21µg (3.5%), Fiber: 0.8g (3.2%), Zinc: 0.41mg (2.72%), Magnesium: 9.62mg (2.41%),  
Vitamin D: 0.35µg (2.35%), Vitamin A: 95.54IU (1.91%), Potassium: 58.33mg (1.67%)