



Championship Soccer Ball Cake

 Dairy Free

READY IN



100 min.

SERVINGS



16

CALORIES



175 kcal

DESSERT

Ingredients

- 16 servings decorating gel black
- 0.7 cup baker's angel flake coconut
- 8 drops food coloring green divided
- 8 oz cool whip whipped topping divided thawed
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)

Equipment

- bowl
- frying pan

- oven
- baking pan
- toothpicks
- aluminum foil

Directions

- Heat oven to 350F.
- Prepare cake batter as directed on package.
- Pour 1 cup batter into greased and floured 2-cup ovenproof glass bowl.
- Pour remaining batter into greased and floured foil-lined 13x9-inch baking dish.
- Bake both cakes 25 to 30 min. or until toothpick inserted in centers comes out clean. Cool cakes 10 min.
- Remove from bowl and pan to wire racks; cool completely.
- Reserve 1/2 cup COOL WHIP for later use. Stir 5 drops food coloring into remaining COOL WHIP.
- Transfer 13x9-inch cake to platter; frost with green-tinted COOL WHIP.
- Invert round cake and place on top of 13x9-inch cake; spread with reserved COOL WHIP. Decorate with black decorating gel as shown in photo to resemble soccer ball. Tint coconut with remaining food coloring; sprinkle over cake.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:3.3456521959085%

Nutrients (% of daily need)

Calories: 175.33kcal (8.77%), Fat: 5.33g (8.21%), Saturated Fat: 4.26g (26.62%), Carbohydrates: 30.47g (10.16%), Net Carbohydrates: 29.53g (10.74%), Sugar: 17.2g (19.11%), Cholesterol: 0.28mg (0.09%), Sodium: 235.44mg (10.24%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2g (4%), Phosphorus: 126.68mg (12.67%), Manganese: 0.16mg (8.17%), Calcium: 81.75mg (8.17%), Folate: 23.36µg (5.84%), Selenium: 3.77µg (5.39%), Vitamin B2: 0.09mg (5.08%), Vitamin B1: 0.08mg (5.01%), Iron: 0.76mg (4.23%), Vitamin B3: 0.81mg (4.03%), Fiber: 0.93g (3.73%), Copper:

0.06mg (2.79%), Vitamin E: 0.37mg (2.45%), Magnesium: 7.73mg (1.93%), Zinc: 0.23mg (1.56%), Potassium:
53.58mg (1.53%), Vitamin K: 1.34µg (1.27%), Vitamin B5: 0.12mg (1.23%), Vitamin B6: 0.02mg (1.13%)