



Cheesy Snake Cake

READY IN



45 min.

SERVINGS



12

CALORIES



506 kcal

DESSERT

Ingredients

- ☐ 12 servings sprinkles
- ☐ 4 eggs beaten
- ☐ 3.4 ounce vanilla pudding instant
- ☐ 1 cup milk
- ☐ 32 ounce ricotta cheese
- ☐ 12 servings snake decoration
- ☐ 0.8 cup sugar
- ☐ 1 tablespoon vanilla extract
- ☐ 1 cup non-dairy whipped topping frozen

- ☐ 8 ounce non-dairy whipped topping frozen thawed
- ☐ 18.3 ounce duncan hines classic decadent cake mix
- ☐ 12 servings food coloring green yellow

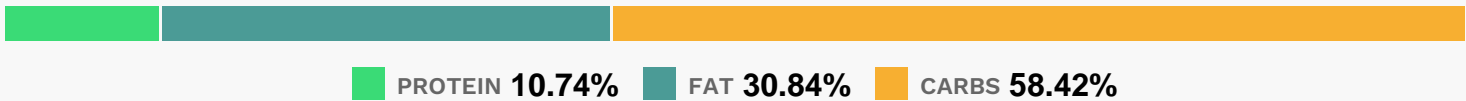
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ baking pan

Directions

- ☐ Prepare cake mix according to package directions.
- ☐ Pour batter into a greased and floured 13" x 9" baking pan; set aside. In a large bowl, mix together ricotta cheese, eggs, sugar and vanilla. Carefully pour mixture over cake batter; do not stir.
- ☐ Bake at 350 degrees for one hour and 10 minutes. Cool cake completely in pan. In a bowl, whisk together milk and dry pudding mix; fold in whipped topping.
- ☐ Spread over cooled cake. For Snake Decoration, color 1 cup whipped topping with green food coloring. Pipe on top of cake in snake shape. Color 3 tablespoons of whipped topping with yellow food coloring. Pipe two dots for eyes.
- ☐ Add fruit leather tongue.
- ☐ Sprinkle with colored sugars. Refrigerate until ready to serve.

Nutrition Facts



Properties

Glycemic Index:11.26, Glycemic Load:9.71, Inflammation Score:-4, Nutrition Score:9.5260870249375%

Nutrients (% of daily need)

Calories: 505.61kcal (25.28%), Fat: 17.34g (26.68%), Saturated Fat: 11.28g (70.49%), Carbohydrates: 73.89g (24.63%), Net Carbohydrates: 73.37g (26.68%), Sugar: 53.4g (59.33%), Cholesterol: 96.06mg (32.02%), Sodium: 460.43mg (20.02%), Alcohol: 0.37g (100%), Alcohol %: 0.22% (100%), Protein: 13.59g (27.18%), Phosphorus: 333.36mg (33.34%), Calcium: 302.9mg (30.29%), Selenium: 20.31µg (29.01%), Vitamin B2: 0.36mg (21.42%), Folate: 47.06µg (11.76%), Vitamin A: 467.17IU (9.34%), Zinc: 1.38mg (9.2%), Vitamin B12: 0.55µg (9.13%), Vitamin B1: 0.13mg (8.39%), Iron: 1.44mg (7.99%), Vitamin B5: 0.59mg (5.89%), Vitamin B3: 1.17mg (5.86%), Potassium: 186.05mg (5.32%), Manganese: 0.1mg (5.12%), Vitamin E: 0.75mg (4.99%), Magnesium: 19.43mg (4.86%), Vitamin D: 0.67µg (4.45%), Vitamin B6: 0.09mg (4.36%), Copper: 0.07mg (3.52%), Vitamin K: 2.91µg (2.77%), Fiber: 0.52g (2.09%)