



Creamy Berry Bunny Mold

 **Gluten Free**  **Dairy Free**  **Low Fod Map**

READY IN



270 min.

SERVINGS



10

CALORIES



119 kcal

SIDE DISH

Ingredients

- 2 cups marshmallows jet-puffed miniature divided
- 1 pkg jell-o strawberry flavor gelatin (8-serving size)
- 2 cups whipped cream softened
- 1 cup water cold
- 2 cups water boiling

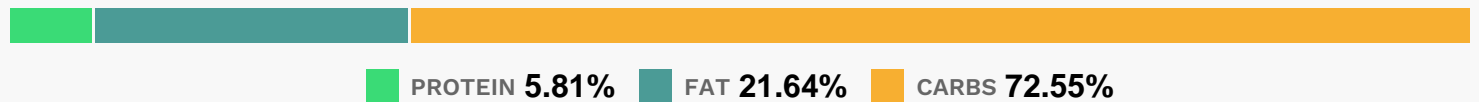
Equipment

- bowl

Directions

- Stir boiling water into dry gelatin in medium bowl at least 2 minutes until completely dissolved. Stir in cold water.
- Let stand 20 minutes to cool.
- Add ice cream; stir until completely melted. Stir in 1-1/2 cups of the marshmallows. (They will float to the top.) Spray 5-cup bunny mold or other shaped mold on tray; spray with cooking spray.
- Pour gelatin mixture into prepared mold.
- Refrigerate 4 hours or until firm. Unmold onto serving plate.
- Garnish with remaining marshmallows. Store leftover gelatin mold in refrigerator.

Nutrition Facts



Properties

Glycemic Index:12.15, Glycemic Load:8.6, Inflammation Score:-1, Nutrition Score:1.2695652285348%

Nutrients (% of daily need)

Calories: 118.83kcal (5.94%), Fat: 2.92g (4.5%), Saturated Fat: 1.8g (11.24%), Carbohydrates: 22.05g (7.35%), Net Carbohydrates: 21.86g (7.95%), Sugar: 18.67g (20.74%), Cholesterol: 11.62mg (3.87%), Sodium: 72.28mg (3.14%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.77g (3.53%), Phosphorus: 40.51mg (4.05%), Vitamin B2: 0.07mg (3.94%), Calcium: 36.48mg (3.65%), Vitamin A: 111.14IU (2.22%), Copper: 0.04mg (1.86%), Selenium: 1.21µg (1.74%), Vitamin B12: 0.1µg (1.72%), Vitamin B5: 0.16mg (1.55%), Potassium: 53.63mg (1.53%), Zinc: 0.19mg (1.29%), Magnesium: 4.78mg (1.19%)