



Easter Orange Cake

 Gluten Free

READY IN



390 min.

SERVINGS



10

CALORIES



175 kcal

DESSERT

Ingredients

- 11 oz mandarin orange segments drained canned
- 3.4 oz jell-o vanilla flavor pudding instant
- 0.5 cup milk cold
- 6 oz jell-o orange flavor gelatin
- 9 sugar cookies (3 inch)
- 1 cup water cold
- 1.8 cups water boiling
- 8 oz cool whip whipped topping divided thawed

Equipment

- bowl
- frying pan
- knife
- whisk

Directions

- Add boiling water to gelatin mix in large bowl; stir 2 min. until completely dissolved. Stir in cold water; pour 1-1/2 cups into 9-inch round pan sprayed with cooking spray. Refrigerate 2 hours or until gelatin is set but not firm.
- Stir milk into remaining gelatin until blended.
- Add dry pudding mix; beat with whisk 2 min. Stir in oranges and 2 cups COOL WHIP; spoon over gelatin layer in pan. Top with layer of cookies. (Pan will be full.) Cover.
- Refrigerate 4 hours or until gelatin is firm. Run knife around edge of pan to loosen dessert; unmold onto plate.
- Garnish with remaining COOL WHIP.

Nutrition Facts



Properties

Glycemic Index:10.81, Glycemic Load:0.84, Inflammation Score:-3, Nutrition Score:2.5669565330381%

Nutrients (% of daily need)

Calories: 174.78kcal (8.74%), Fat: 3.42g (5.25%), Saturated Fat: 2.8g (17.5%), Carbohydrates: 34.16g (11.39%), Net Carbohydrates: 33.73g (12.26%), Sugar: 31.69g (35.21%), Cholesterol: 1.92mg (0.64%), Sodium: 166.26mg (7.23%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.67g (5.34%), Vitamin C: 10.57mg (12.81%), Vitamin A: 445.69IU (8.91%), Phosphorus: 56.71mg (5.67%), Calcium: 37.8mg (3.78%), Vitamin B2: 0.06mg (3.25%), Selenium: 2.13µg (3.05%), Vitamin B1: 0.04mg (2.62%), Potassium: 86.75mg (2.48%), Copper: 0.05mg (2.39%), Magnesium: 7.47mg (1.87%), Vitamin B12: 0.11µg (1.85%), Fiber: 0.43g (1.73%), Zinc: 0.25mg (1.65%), Vitamin B6: 0.03mg (1.28%), Vitamin E: 0.17mg (1.11%)