



EGG JIGGLERS® Tulip Bouquet Party Cake

 Gluten Free  Dairy Free

READY IN



60 min.

SERVINGS



16

CALORIES



97 kcal

DESSERT

Ingredients

- 2 baked 8
- 1 Tbsp decorating gel green
- 5 jell-o® egg jiggers
- 2 Tbsp baker's angel flake coconut green (see Tip)
- 2 gumdrop spearmint leaves green halved
- 8 oz cool whip whipped topping thawed

Equipment

Directions

- Place one of the cake layers on serving plate; spread with thin layer of the whipped topping. Top with remaining cake layer; spread top and side with remaining whipped topping.
- Make a zigzag-cut around the middle of each JELL-O EGG JIGGLERS; twist to pull apart. Arrange, cut-sides up, on cake to resemble tulips. Use decorating gel to draw the tulip stems on top of cake.
- Place the gumdrop leaves on the stems.
- Sprinkle cake with coconut to resemble grass.

Nutrition Facts



PROTEIN 16.81% **FAT 37.4%** **CARBS 45.79%**

Properties

Glycemic Index:7.54, Glycemic Load:2.5, Inflammation Score:-1, Nutrition Score:3.9060869540857%

Nutrients (% of daily need)

Calories: 97.24kcal (4.86%), Fat: 4.17g (6.42%), Saturated Fat: 2.62g (16.39%), Carbohydrates: 11.49g (3.83%), Net Carbohydrates: 9.25g (3.36%), Sugar: 3.52g (3.91%), Cholesterol: 54.15mg (18.05%), Sodium: 190.96mg (8.3%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.22g (8.44%), Selenium: 6.51µg (9.29%), Fiber: 2.24g (8.96%), Phosphorus: 80.99mg (8.1%), Manganese: 0.16mg (8.07%), Vitamin B2: 0.09mg (5.35%), Folate: 20.94µg (5.23%), Iron: 0.94mg (5.21%), Zinc: 0.77mg (5.14%), Copper: 0.1mg (4.99%), Potassium: 156.82mg (4.48%), Magnesium: 16.42mg (4.11%), Calcium: 38.53mg (3.85%), Vitamin B6: 0.05mg (2.65%), Vitamin B5: 0.25mg (2.55%), Vitamin B12: 0.15µg (2.51%), Vitamin B1: 0.03mg (1.95%), Vitamin D: 0.28µg (1.83%), Vitamin A: 84.74IU (1.69%), Vitamin E: 0.22mg (1.45%), Vitamin B3: 0.2mg (1.01%)