



Football Field Dessert

 Gluten Free

READY IN



70 min.

SERVINGS



10

CALORIES



274 kcal

Ingredients

- 6.2 oz chocolate-coated caramel-peanut nougat bars chopped (1-)
- 10 servings food coloring green
- 1 pkg jell-o chocolate flavor pudding instant (4-serving size)
- 2 cups milk cold
- 10.8 oz round cake prepared cut into 1/2-inch cubes
- 8 oz cool whip whipped topping divided thawed



Equipment

- bowl
- whisk

Directions

- Pour milk into medium bowl.
- Add dry pudding mix. Beat with wire whisk 2 min.; set aside.
- Spread cake cubes into bottom of 13x9-inch dish; sprinkle with chopped candy. Top with pudding.
- Remove 1/2 cup of the whipped topping; cover and refrigerate for later use. Tint remaining whipped topping with desired amount of food coloring; spread over pudding. Refrigerate at least 1 hour or until ready to serve.
- Pipe reserved whipped topping onto dessert to resemble the yard lines of a football field. Use the remaining whipped topping to draw a football in the center of the field.
- Cut into 16 squares to serve. Store leftover dessert in refrigerator.

Nutrition Facts

 **PROTEIN 7.72%**  **FAT 42.17%**  **CARBS 50.11%**

Properties

Glycemic Index:6.1, Glycemic Load:2.28, Inflammation Score:-3, Nutrition Score:7.5939129124517%

Nutrients (% of daily need)

Calories: 274.12kcal (13.71%), Fat: 12.86g (19.79%), Saturated Fat: 8.03g (50.17%), Carbohydrates: 34.39g (11.46%), Net Carbohydrates: 32.32g (11.75%), Sugar: 23.18g (25.75%), Cholesterol: 37.92mg (12.64%), Sodium: 229.69mg (9.99%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 14.09mg (4.7%), Protein: 5.3g (10.6%), Manganese: 0.41mg (20.46%), Copper: 0.33mg (16.65%), Iron: 2.95mg (16.38%), Phosphorus: 162.12mg (16.21%), Magnesium: 50.98mg (12.75%), Calcium: 110.32mg (11.03%), Vitamin B2: 0.18mg (10.8%), Fiber: 2.07g (8.3%), Selenium: 5.44µg (7.78%), Vitamin B1: 0.11mg (7.46%), Potassium: 252.39mg (7.21%), Vitamin B12: 0.43µg (7.19%), Zinc: 0.96mg (6.41%), Vitamin B3: 0.85mg (4.24%), Vitamin B5: 0.4mg (4.01%), Vitamin D: 0.6µg (3.99%), Folate: 15.01µg (3.75%), Vitamin A: 149.64IU (2.99%), Vitamin B6: 0.06mg (2.84%), Vitamin K: 2.22µg (2.11%), Vitamin E: 0.31mg (2.1%)