



JELL-O Swirled Caterpillar Cake

READY IN



105 min.

SERVINGS



15

CALORIES



294 kcal

DESSERT

Ingredients

- 5 chewy fruit snacks ring-shaped
- 3 drops food coloring green
- 40 marshmallows jet-puffed miniature
- 1 pkg jell-o orange flavor gelatin (4-serving size)
- 2 oreo bite size cookies mini
- 1 oz baker's semi-sweet chocolate cooled melted
- 1 piece string licorice black (3 feet)
- 8 oz cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)

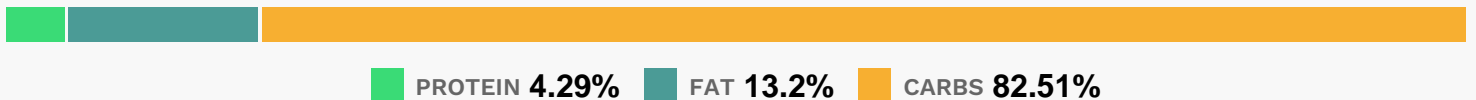
Equipment

- frying pan
- oven
- knife
- wire rack
- toothpicks

Directions

- Preheat oven to 350F. Prepare cake batter as directed on package.
- Pour three fourths of the batter into greased and floured 10-cup fluted tube pan.
- Sprinkle dry gelatin mix evenly over batter in pan; cut through batter with knife several times for marble effect, being careful not to cut through to bottom of pan. Top with remaining batter.
- Bake 45 min. or until toothpick inserted near center comes out clean. Invert pan onto wire rack; cool 5 min.
- Remove cake from pan; cool completely.
- Cut out one third of cake.
- Cut removed cake piece in half; set aside. Stand remaining larger cake piece, cut-ends down, on cake board or tray.
- Place the smaller cake pieces on each end of large cake piece to resemble a curved caterpillar's body as shown in photo. Tint whipped topping with food coloring; spread onto cake.
- Drizzle with the melted chocolate to resemble the stripes on a caterpillar's body. Decorate with remaining ingredients as shown in photo. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:7.1, Glycemic Load:0.92, Inflammation Score:-4, Nutrition Score:5.9999999870425%

Flavonoids

Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 293.59kcal (14.68%), Fat: 4.44g (6.83%), Saturated Fat: 2.9g (18.15%), Carbohydrates: 62.38g (20.79%),
Net Carbohydrates: 59.39g (21.6%), Sugar: 42.25g (46.95%), Cholesterol: 0.42mg (0.14%), Sodium: 291.56mg
(12.68%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.24g (6.49%), Phosphorus: 160.02mg (16%), Fiber:
2.99g (11.95%), Calcium: 95.59mg (9.56%), Vitamin A: 467.7IU (9.35%), Copper: 0.18mg (8.98%), Vitamin K: 9.05µg
(8.62%), Iron: 1.48mg (8.23%), Vitamin B2: 0.13mg (7.76%), Vitamin B3: 1.49mg (7.44%), Manganese: 0.15mg (7.43%),
Folate: 28.87µg (7.22%), Vitamin B1: 0.1mg (6.67%), Selenium: 3.98µg (5.69%), Potassium: 185.86mg (5.31%),
Magnesium: 16.67mg (4.17%), Vitamin C: 3.34mg (4.05%), Vitamin E: 0.43mg (2.85%), Zinc: 0.37mg (2.49%),
Vitamin B6: 0.04mg (1.92%), Vitamin B5: 0.17mg (1.75%)