



Layered Ribbon Cake

READY IN



235 min.

SERVINGS



16

CALORIES



387 kcal

DESSERT

Ingredients

- 2 oz baker's chocolate white
- 3 Tbsp jell-o cherry flavor gelatin ()
- 8 oz philadelphia cream cheese softened
- 3.4 oz jell-o vanilla flavor pudding instant
- 2 Tbsp gourmet jelly beans
- 11 oz dole mandarin oranges undrained canned
- 0.5 cup milk cold
- 3 oz jell-o orange flavor gelatin divided
- 16 oz ready-to-spread vanilla frosting

- 1 cup cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

Equipment

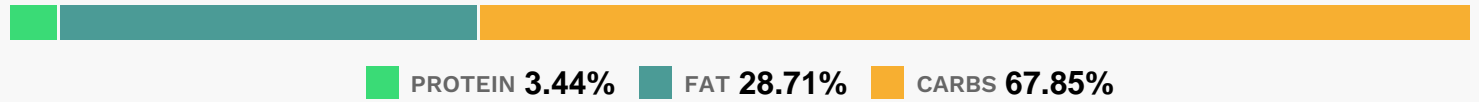
- bowl
- sauce pan
- oven
- whisk
- blender
- toothpicks

Directions

- Heat oven to 350F.
- Prepare cake batter as directed on package.
- Pour half into separate bowl; stir in dry cherry gelatin mix until blended. Stir 3 Tbsp. dry orange gelatin mix into remaining batter.
- Pour batters into separate parchment-lined greased and floured 9-inch round pans.
- Bake 28 to 30 min. or until toothpick inserted in centers comes out clean. Cool cakes in pans 15 min.; remove to wire racks. Cool completely.
- Meanwhile, drain oranges, reserving 1/2 cup liquid.
- Pour reserved liquid into small saucepan; bring to boil.
- Remove from heat.
- Add remaining dry orange gelatin mix; stir 2 min. until completely dissolved. Cool.
- Beat cream cheese, dry pudding mix, oranges, milk and dissolved orange gelatin with mixer until blended. Refrigerate 2 hours or until thickened. Meanwhile, make chocolate curls from white chocolate. (See tip.)
- Spoon frosting into medium bowl.
- Add COOL WHIP; whisk until blended. Carefully cut cake layers horizontally in half; stack alternately on plate, filling layers with orange filling. Frost side and top of cake with COOL WHIP mixture.

Garnish with chocolate curls and jelly beans.

Nutrition Facts



Properties

Glycemic Index:13.75, Glycemic Load:11.03, Inflammation Score:-3, Nutrition Score:5.0656521864559%

Flavonoids

Hesperetin: 1.55mg, Hesperetin: 1.55mg, Hesperetin: 1.55mg, Hesperetin: 1.55mg Naringenin: 1.95mg, Naringenin: 1.95mg, Naringenin: 1.95mg, Naringenin: 1.95mg

Nutrients (% of daily need)

Calories: 386.54kcal (19.33%), Fat: 12.45g (19.15%), Saturated Fat: 5.6g (35%), Carbohydrates: 66.17g (22.06%), Net Carbohydrates: 65.39g (23.78%), Sugar: 49.81g (55.35%), Cholesterol: 16.07mg (5.36%), Sodium: 411.82mg (17.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.36g (6.72%), Phosphorus: 151.28mg (15.13%), Vitamin B2: 0.23mg (13.43%), Calcium: 110.31mg (11.03%), Folate: 29.22µg (7.31%), Vitamin A: 339.98IU (6.8%), Vitamin B1: 0.1mg (6.65%), Vitamin E: 0.95mg (6.35%), Vitamin C: 5.22mg (6.33%), Vitamin K: 5.42µg (5.16%), Vitamin B3: 0.94mg (4.68%), Selenium: 3.17µg (4.53%), Iron: 0.79mg (4.4%), Manganese: 0.07mg (3.67%), Fiber: 0.79g (3.14%), Vitamin B5: 0.31mg (3.07%), Potassium: 104.55mg (2.99%), Vitamin B6: 0.06mg (2.79%), Copper: 0.05mg (2.31%), Magnesium: 8.97mg (2.24%), Vitamin B12: 0.13µg (2.23%), Zinc: 0.26mg (1.71%)