



## Lunar Landing Cake

READY IN



135 min.

SERVINGS



16

CALORIES



204 kcal

DESSERT

### Ingredients

- 7 honey graham snacks bear-shaped
- 5 oreo bite size cookies mini
- 10 oreo cookies divided
- 3 cups cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer)

### Equipment

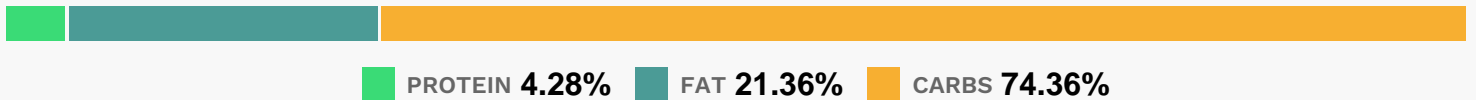
- bowl
- oven

- wire rack
- toothpicks

## Directions

- Heat oven to 350F.
- Prepare cake batter as directed on package; pour into greased and floured 2-qt. ovenproof bowl.
- Bake 1 hour or until toothpick inserted in center comes out clean. Cool in bowl 15 min. Loosen cake from side of bowl; invert onto wire rack.
- Remove bowl; cool cake completely.
- Cut cake horizontally in half.
- Place flat layer on plate.
- Crush 7 large OREO Cookies to form coarse crumbs; mix with COOL WHIP.
- Spread 1 cup of the COOL WHIP mixture onto cake layer on plate; top with remaining cake layer. Frost with remaining COOL WHIP mixture.
- Decorate with remaining ingredients as shown in photo. Refrigerate leftovers.

## Nutrition Facts



## Properties

Glycemic Index:3.27, Glycemic Load:0.19, Inflammation Score:-1, Nutrition Score:3.9634782885728%

## Nutrients (% of daily need)

Calories: 203.94kcal (10.2%), Fat: 4.89g (7.52%), Saturated Fat: 2.75g (17.18%), Carbohydrates: 38.3g (12.77%), Net Carbohydrates: 37.58g (13.67%), Sugar: 22.24g (24.72%), Cholesterol: 0.28mg (0.09%), Sodium: 289.03mg (12.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.2g (4.41%), Phosphorus: 121.06mg (12.11%), Iron: 2.05mg (11.38%), Calcium: 80.55mg (8.06%), Folate: 29.27µg (7.32%), Manganese: 0.14mg (6.92%), Vitamin B2: 0.11mg (6.72%), Vitamin B1: 0.1mg (6.64%), Vitamin B3: 1.06mg (5.28%), Vitamin E: 0.65mg (4.3%), Vitamin K: 4.47µg (4.26%), Copper: 0.06mg (3.12%), Fiber: 0.71g (2.86%), Selenium: 1.9µg (2.71%), Magnesium: 9.51mg (2.38%), Potassium: 55.94mg (1.6%), Vitamin B5: 0.15mg (1.52%), Vitamin B6: 0.03mg (1.52%), Zinc: 0.19mg (1.24%), Vitamin B12: 0.06µg (1.01%)