



Medieval Castle Cake

READY IN



75 min.

SERVINGS



16

CALORIES



186 kcal

DESSERT

Ingredients

- 1 piece licorice black (4-inch)
- 8 drops food coloring blue
- 1.8 oz mint flavored
- 1 chewy fruit snack roll
- 48 honey maid grahams chocolate sticks
- 1 pkg jell-o chocolate flavor pudding instant (4-serving size)
- 1 cup milk cold
- 1 oreo cookie
- 20 oz round cake prepared

- 2 chocolate sugar cones flavored
- 8 oz cool whip whipped topping divided thawed

Equipment

- bowl
- whisk
- toothpicks

Directions

- Pour milk into bowl; add dry pudding mix. Beat with wire whisk 2 min.
- Remove 1/2 cup of the whipped topping; set aside. Gently stir remaining whipped topping into pudding mixture. Refrigerate 15 min. until mixture thickens.
- Slice 1 cake in half horizontally.
- Place bottom cake half on platter.
- Spread about 1 inch thick with pudding mixture; top with second cake half. Frost ends with pudding mixture.
- Cut second cake in half vertically; stand on end on each side of main section. Frost entire cake with pudding mixture.
- Cut off cone tips; place in center of each tower. Decorate top of cake with graham sticks, cut in half, cookie, licorice and additional whole graham sticks. Cover top of castle with sprinkles.
- Cut thin triangles out of fruit roll; create "flags" by rolling one side of triangle tightly around toothpick.
- Place "flags" into cone tips.
- Tint reserved 1/2 cup whipped topping with food coloring.
- Spread around base of cake to resemble water.
- Sprinkle additional crushed cookies around moat to resemble soil or a road.

Nutrition Facts



PROTEIN 6.4% FAT 17.36% CARBS 76.24%

Properties

Glycemic Index:10.02, Glycemic Load:1.65, Inflammation Score:-1, Nutrition Score:3.5804347940113%

Nutrients (% of daily need)

Calories: 186.34kcal (9.32%), Fat: 3.64g (5.59%), Saturated Fat: 2.36g (14.78%), Carbohydrates: 35.94g (11.98%), Net Carbohydrates: 35.28g (12.83%), Sugar: 26.03g (28.92%), Cholesterol: 38.26mg (12.75%), Sodium: 242.4mg (10.54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.02g (6.04%), Vitamin B2: 0.14mg (8.17%), Phosphorus: 78.68mg (7.87%), Vitamin B1: 0.1mg (6.82%), Iron: 1.17mg (6.5%), Selenium: 3.92µg (5.6%), Calcium: 55.38mg (5.54%), Folate: 18.16µg (4.54%), Manganese: 0.09mg (4.52%), Vitamin B3: 0.85mg (4.24%), Vitamin A: 174.72IU (3.49%), Vitamin B12: 0.2µg (3.26%), Potassium: 100.77mg (2.88%), Fiber: 0.66g (2.63%), Vitamin B5: 0.24mg (2.42%), Copper: 0.05mg (2.42%), Magnesium: 8.57mg (2.14%), Zinc: 0.3mg (1.97%), Vitamin K: 2.07µg (1.97%), Vitamin B6: 0.04mg (1.8%), Vitamin D: 0.24µg (1.59%), Vitamin E: 0.18mg (1.21%)