



Merry-Go-Round Cake

READY IN



100 min.

SERVINGS



40

CALORIES



83 kcal

DESSERT

Ingredients

- 8 chocolate creme-filled rolled wafers
- 8 animal crackers
- 3.4 oz jell-o vanilla flavor pudding instant
- 0.8 cup funmallows marshmallows jet-puffed miniature
- 1 cup milk cold
- 0.3 cup powdered sugar
- 2 cups cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer)

Equipment

- bowl
- frying pan
- oven
- whisk
- wire rack

Directions

- Prepare cake batter and bake as directed on package for 3-qt. fluted tube pan. Cool in pan 10 min.; invert onto wire rack. Cool cake completely.
- Place, rounded-side down, on plate.
- Beat dry pudding mix, powdered sugar and milk in medium bowl with whisk 2 min. Stir in COOL WHIP.
- Spread onto cake. Press marshmallows into frosting around edge of cake. Insert wafers in top of cake as shown in photo.
- Place 1 animal cracker at base of each wafer.
- Top wafers with 10-inch paper doily for the merry-go-round roof. (See Tip.) Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:3.7, Glycemic Load:0.98, Inflammation Score:-1, Nutrition Score:1.413913042649%

Nutrients (% of daily need)

Calories: 82.8kcal (4.14%), Fat: 1.37g (2.1%), Saturated Fat: 0.83g (5.21%), Carbohydrates: 16.84g (5.61%), Net Carbohydrates: 16.61g (6.04%), Sugar: 10.46g (11.62%), Cholesterol: 0.83mg (0.28%), Sodium: 127.43mg (5.54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.94g (1.87%), Phosphorus: 52.35mg (5.23%), Calcium: 38.89mg (3.89%), Vitamin B2: 0.05mg (2.76%), Vitamin B1: 0.04mg (2.61%), Folate: 9.91µg (2.48%), Iron: 0.35mg (1.96%), Vitamin B3: 0.37mg (1.87%), Manganese: 0.04mg (1.84%), Vitamin E: 0.17mg (1.14%), Selenium: 0.73µg (1.05%)