



## Piano Cake

READY IN



135 min.

SERVINGS



15

CALORIES



208 kcal

DESSERT

## Ingredients

- 1 butter cookie european-style
- 1 pkg chocolate cake mix (2-layer size)
- 3.9 oz jell-o chocolate fudge flavor pudding instant
- 1 cup milk cold
- 0.3 cup powdered sugar
- 2 oz baker's semi-sweet chocolate
- 1.5 cups cool whip lite whipped topping divided thawed

## Equipment

- frying pan
- oven
- whisk
- wire rack
- aluminum foil
- ziploc bags

## Directions

- Prepare cake batter and bake as directed on package for 13x9-inch pan, lining pan with foil sprayed with cooking spray before adding batter. Cool cake in pan 15 min.; invert onto wire rack.
- Remove pan; cool cake completely.
- Cut cake into pieces and arrange on platter as shown in diagram for the piano and piano bench; set aside. Discard cake trimmings or reserve for snacking.
- Beat dry pudding mix, sugar and milk with whisk 2 min. Stir in 1 cup COOL WHIP; use to frost piano and bench pieces.
- Spread remaining COOL WHIP into rectangle on top of piano as shown in photo.
- Melt chocolate as directed on package; pour into resealable plastic bag. Seal bag.
- Cut small piece off 1 bottom corner of bag; use to draw piano keys on cake. Use any remaining chocolate to draw small music notes on cookie; place on cake for sheet music. Refrigerate 30 min. or until glaze is firm. Keep cake refrigerated.

## Nutrition Facts



## Properties

Glycemic Index:2.53, Glycemic Load:0.29, Inflammation Score:-2, Nutrition Score:4.2039130174595%

## Nutrients (% of daily need)

Calories: 207.75kcal (10.39%), Fat: 7.61g (11.71%), Saturated Fat: 2.99g (18.69%), Carbohydrates: 34.05g (11.35%), Net Carbohydrates: 32.79g (11.92%), Sugar: 21.95g (24.39%), Cholesterol: 2.33mg (0.78%), Sodium: 354.93mg (15.43%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.93mg (2.31%), Protein: 2.86g (5.73%), Phosphorus:

114.87mg (11.49%), Copper: 0.19mg (9.48%), Iron: 1.64mg (9.1%), Calcium: 71.78mg (7.18%), Manganese: 0.14mg (7.1%), Selenium: 4.57µg (6.53%), Magnesium: 25.98mg (6.5%), Fiber: 1.26g (5.04%), Vitamin B2: 0.08mg (4.8%), Potassium: 165.88mg (4.74%), Folate: 18.3µg (4.58%), Vitamin B1: 0.06mg (4.1%), Zinc: 0.45mg (3%), Vitamin B3: 0.53mg (2.67%), Vitamin E: 0.39mg (2.62%), Vitamin B12: 0.11µg (1.83%), Vitamin K: 1.77µg (1.68%), Vitamin B6: 0.02mg (1.24%), Vitamin D: 0.18µg (1.19%), Vitamin B5: 0.11mg (1.13%)