



## Race Car Cake

READY IN



30 min.

SERVINGS



10

CALORIES



178 kcal

DESSERT

## Ingredients

- 4 candy-coated chocolate pieces yellow
- 0.5 tsp food coloring
- 1 piece chewy fruit snack roll cut into 4 lengthwise strips (5 inch)
- 2 Tbsp decorating icing
- 4 oreo cookies
- 12 oz round cake prepared
- 1 cup cool whip whipped topping thawed

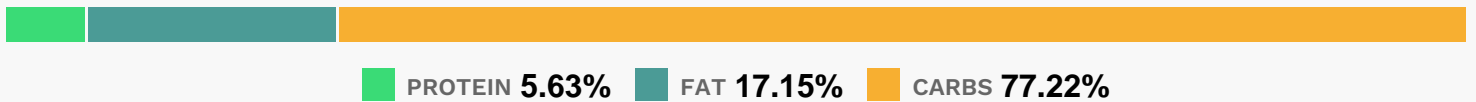
## Equipment

cutting board

## Directions

- Place cake on cutting board; cut into pieces as shown in diagram to resemble a race car.
- Tint whipped topping with food coloring; spread evenly over cake.
- Decorate top of cake with fruit roll strips to resemble racing stripes and front grille of the car.
- Place 2 cookies on each side of car for the wheels.
- Place yellow chocolate pieces on front and back of car to resemble headlights and taillights. Draw windows on car and write the child's age on top of cake with icing. Use remaining icing to decorate cake as desired. Store in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:4.3, Glycemic Load:0.86, Inflammation Score:-2, Nutrition Score:3.6700000166893%

## Nutrients (% of daily need)

Calories: 177.74kcal (8.89%), Fat: 3.44g (5.28%), Saturated Fat: 1.54g (9.64%), Carbohydrates: 34.8g (11.6%), Net Carbohydrates: 33.76g (12.28%), Sugar: 23.39g (25.99%), Cholesterol: 34.91mg (11.64%), Sodium: 243.93mg (10.61%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.54g (5.08%), Iron: 1.66mg (9.24%), Vitamin B2: 0.13mg (7.61%), Vitamin B1: 0.1mg (6.62%), Phosphorus: 62.55mg (6.26%), Manganese: 0.12mg (5.81%), Folate: 20.28µg (5.07%), Selenium: 3.53µg (5.04%), Vitamin B3: 0.97mg (4.86%), Fiber: 1.04g (4.16%), Vitamin A: 194.83IU (3.9%), Vitamin K: 4.08µg (3.88%), Copper: 0.07mg (3.58%), Calcium: 32.95mg (3.29%), Potassium: 93.54mg (2.67%), Magnesium: 8.8mg (2.2%), Vitamin B5: 0.2mg (1.97%), Vitamin E: 0.28mg (1.89%), Zinc: 0.26mg (1.73%), Vitamin B12: 0.1µg (1.61%), Vitamin B6: 0.03mg (1.37%), Vitamin C: 0.99mg (1.2%)