



Raspberry Lime Poke Cake

 Dairy Free

READY IN



240 min.

SERVINGS



8

CALORIES



368 kcal

DESSERT

Ingredients

- 1 box cake mix white
- 2 cups water boiling
- 1 raspberry gelatin (4-serving size)
- 1 gelatin mix (4-serving size)
- 16 oz non-dairy whipped topping frozen thawed

Equipment

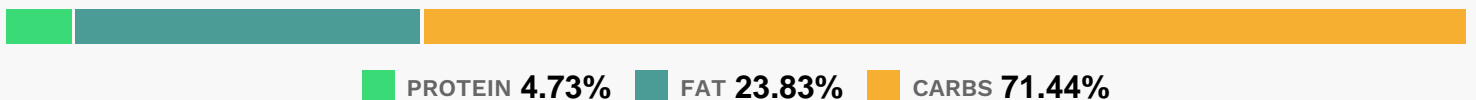
- bowl
- oven

- whisk
- toothpicks
- skewers
- drinking straws

Directions

- Make and bake cake mix as directed on box in 2 (9-inch) round cake pans, using water, oil and egg whites. Cool completely, about 1 hour.
- Return cooled cake layers into 2 clean 9-inch round cake pans. With thin stirring straw, toothpick or skewer, pierce cakes at 1/2-inch intervals.
- In 2 separate medium bowls, add 1 cup of the boiling water into each flavor of gelatin. Beat each with whisk until completely dissolved. With large spoon, drizzle raspberry gelatin over 1 cake; drizzle green gelatin over remaining cake. Refrigerate 1 to 3 hours to allow gelatin to set up in cakes.
- To remove cakes from pans, dip pans in warm water 10 seconds. Unmold 1 cake onto serving platter; spread 1 1/2 cups of the whipped topping on top of cake. Unmold second cake; carefully place on first cake on platter.
- Frost entire cake with remaining whipped topping. Refrigerate 1 hour before serving, or until ready to serve.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:6.0343478477519%

Nutrients (% of daily need)

Calories: 368.36kcal (18.42%), Fat: 9.81g (15.1%), Saturated Fat: 7.67g (47.93%), Carbohydrates: 66.17g (22.06%), Net Carbohydrates: 65.46g (23.8%), Sugar: 40.79g (45.32%), Cholesterol: 1.13mg (0.38%), Sodium: 492.8mg (21.43%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.38g (8.77%), Phosphorus: 260.1mg (26.01%), Calcium: 183.57mg (18.36%), Folate: 46.95µg (11.74%), Vitamin B2: 0.19mg (11.26%), Vitamin B1: 0.15mg (10.11%), Selenium: 6.94µg (9.91%), Vitamin B3: 1.6mg (7.99%), Iron: 1.32mg (7.32%), Manganese: 0.13mg (6.63%), Vitamin E: 0.85mg (5.64%), Vitamin K: 3.56µg (3.39%), Copper: 0.07mg (3.39%), Magnesium: 11.67mg (2.92%), Fiber: 0.71g (2.84%), Potassium: 97.35mg (2.78%), Zinc: 0.36mg (2.4%), Vitamin B5: 0.19mg (1.9%), Vitamin B12: 0.11µg (1.89%),

Vitamin B6: 0.03mg (1.47%)