



## Robot Cake

READY IN



135 min.

SERVINGS



16

CALORIES



188 kcal

DESSERT

## Ingredients

- 1 tsp food coloring blue
- 1 pkg chocolate cake mix (2-layer size)
- 2 Tbsp silver round candies hard
- 12 large silver round candies hard
- 8 oreo bite size cookies mini
- 8 oz cool whip whipped topping divided thawed

## Equipment

- frying pan

- oven
- wire rack
- toothpicks
- aluminum foil

## 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. Cool completely; cut into pieces and arrange on platter as shown in diagram, using toothpicks to attach the robot's hands and feet to top of cake. Discard cake trimmings or reserve for snacking.
- Decorate chocolate cake circle and square as shown in photo. Carefully place on cake as shown in photo. Tint 2 cups COOL WHIP with food coloring; spread onto top and sides of robot's body.
- Spread remaining COOL WHIP onto robot as shown in photo.
- Add remaining ingredients as shown in photo. Keep refrigerated.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:3.4986956334956%

## Nutrients (% of daily need)

Calories: 188.19kcal (9.41%), Fat: 7.82g (12.03%), Saturated Fat: 3.2g (19.99%), Carbohydrates: 29.09g (9.7%), Net Carbohydrates: 28.2g (10.25%), Sugar: 17.75g (19.73%), Cholesterol: 0.67mg (0.22%), Sodium: 258mg (11.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.27mg (1.09%), Protein: 2.45g (4.91%), Iron: 1.99mg (11.04%), Phosphorus: 88.97mg (8.9%), Copper: 0.13mg (6.47%), Selenium: 4µg (5.71%), Calcium: 54.84mg (5.48%), Folate: 20.83µg (5.21%), Manganese: 0.1mg (5.04%), Magnesium: 16.5mg (4.13%), Vitamin B2: 0.07mg (4.13%), Vitamin B1: 0.06mg (4.04%), Fiber: 0.89g (3.57%), Vitamin E: 0.52mg (3.46%), Potassium: 117.46mg (3.36%), Vitamin B3: 0.6mg (3.01%), Vitamin K: 3.12µg (2.97%), Zinc: 0.27mg (1.83%)