



## Slumber Party Cake

READY IN



140 min.

SERVINGS



12

CALORIES



280 kcal

DESSERT

### Ingredients

- 1 box cake mix white
- 8.4 oz buttercup squash yellow canned
- 5 large marshmallows
- 5 crème-filled chocolate sandwich cookies
- 8.4 oz cupcake liners green canned
- 1 serving chocolate icing (any colors)
- 1.3 oz frangelico

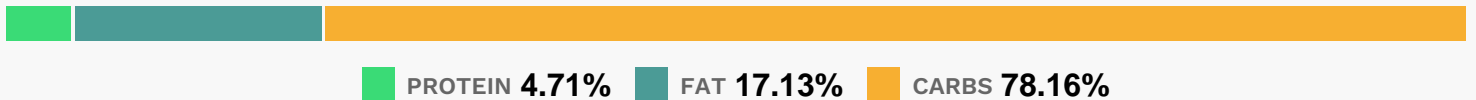
### Equipment

- oven
- knife
- wire rack
- cake form

## Directions

- Heat oven to 350°F. Grease bottom only of 13x9-inch cake pan with shortening or cooking spray. Make and bake cake as directed on box for 13x9-inch pan. Cool 10 minutes. Run knife around sides of pan to loosen; remove from pan to cooling rack. Cool completely, about 1 hour.
- Frost top one-third of cake with yellow cupcake icing to make bedding sheet.
- Place flattened marshmallows on sheet for pillows; place cookies on top of pillows for heads.
- Frost remaining cake and over sandwich cookies with green cupcake icing to make blanket, leaving tops of cookies unfrosted for faces. Pipe hair and faces on cookies, using decorating icing.
- Outline blanket with frosting, using star tip; sprinkle with stars. Store loosely covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:8.63, Glycemic Load:2.11, Inflammation Score:-3, Nutrition Score:5.9756521764009%

## Nutrients (% of daily need)

Calories: 280.09kcal (14%), Fat: 5.42g (8.33%), Saturated Fat: 1.85g (11.55%), Carbohydrates: 55.61g (18.54%), Net Carbohydrates: 54.53g (19.83%), Sugar: 30.8g (34.22%), Cholesterol: 0.4mg (0.13%), Sodium: 390.28mg (16.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.35g (6.7%), Phosphorus: 173.51mg (17.35%), Calcium: 126.91mg (12.69%), Folate: 45.73µg (11.43%), Iron: 1.87mg (10.4%), Vitamin B2: 0.17mg (10.16%), Vitamin B1: 0.15mg (9.76%), Manganese: 0.19mg (9.69%), Selenium: 6.68µg (9.54%), Vitamin B3: 1.57mg (7.84%), Vitamin A: 281.7IU (5.63%), Fiber: 1.08g (4.31%), Copper: 0.08mg (4.01%), Vitamin E: 0.58mg (3.88%), Vitamin K: 4.07µg (3.87%), Potassium: 127.66mg (3.65%), Magnesium: 12.33mg (3.08%), Vitamin C: 2.48mg (3.01%), Vitamin B6: 0.05mg (2.42%), Zinc: 0.34mg (2.29%), Vitamin B5: 0.22mg (2.17%)