



Slumber Party Cake

READY IN



140 min.

SERVINGS



12

CALORIES



477 kcal

DESSERT

Ingredients

- 8.4 oz chocolate icing green canned
- 8.4 oz chocolate icing yellow canned
- 12 servings chocolate icing (any colors)
- 5 large marshmallows
- 5 cheese-filled sandwich crackers
- 1 box cake mix white
- 1.3 oz frangelico
- 1.3 oz frangelico

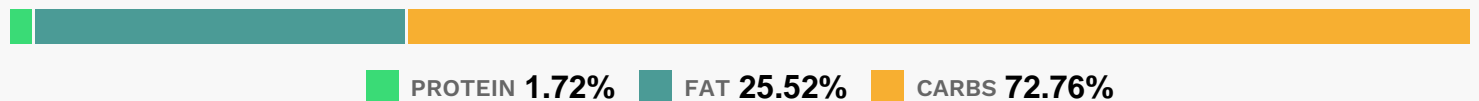
Equipment

- oven
- knife
- wire rack
- cake form

Directions

- Heat oven to 350F. 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:15.79, Glycemic Load:21.2, Inflammation Score:-1, Nutrition Score:5.0426086031872%

Nutrients (% of daily need)

Calories: 476.64kcal (23.83%), Fat: 13.56g (20.86%), Saturated Fat: 3g (18.76%), Carbohydrates: 86.98g (28.99%), Net Carbohydrates: 86.43g (31.43%), Sugar: 64.49g (71.65%), Cholesterol: 0mg (0%), Sodium: 444.85mg (19.34%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.05g (4.11%), Vitamin B2: 0.31mg (18.24%), Phosphorus: 161.36mg (16.14%), Vitamin E: 1.49mg (9.94%), Calcium: 97.82mg (9.78%), Vitamin K: 10.21µg (9.73%), Folate: 38.1µg (9.53%), Vitamin B1: 0.11mg (7.56%), Vitamin B3: 1.31mg (6.57%), Iron: 1.07mg (5.92%), Selenium: 3.97µg (5.67%), Manganese: 0.1mg (5.16%), Fiber: 0.55g (2.21%), Copper: 0.04mg (2.17%), Vitamin B5: 0.18mg (1.84%), Zinc: 0.27mg

(1.78%), Potassium: 54.42mg (1.55%), Magnesium: 6.17mg (1.54%)