



 **96%**
HEALTH SCORE

Snow Castle Cake

 **Gluten Free**  **Dairy Free**  **Very Healthy**

READY IN



300 min.

SERVINGS



1

CALORIES



8455 kcal

DESSERT

Ingredients

- 24 small chewy fruit snacks blue
- 4 ice cream cones
- 2 cups ice cubes
- 24 gourmet jelly beans blue
- 6 oz jell-o berry flavor gelatin blue
- 12 oz round cake prepared cut lengthwise into 8 thin slices
- 2 cups water boiling
- 8 oz cool whip whipped topping divided thawed

Equipment

- bowl
- frying pan
- whisk
- plastic wrap

Directions

- Line 9-inch square pan with plastic wrap. Arrange cake slices on bottom and up sides of pan.
- Add boiling water to gelatin mixes in large bowl; stir 2 min. until completely dissolved.
- Add ice; stir until gelatin is slightly thickened.
- Remove any unmelted ice.
- Whisk in 1 cup COOL WHIP until blended. Refrigerate 15 min.
- Pour gelatin mixture into cake-lined pan; cover with plastic wrap. Refrigerate 4 hours or until firm.
- Unmold dessert onto plate; remove plastic wrap. Frost dessert with remaining COOL WHIP. Decorate with ice cream cones and candies to resemble a castle as shown in photo.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-10, Nutrition Score:80.257391183273%

Nutrients (% of daily need)

Calories: 8455.38kcal (422.77%), Fat: 50.81g (78.17%), Saturated Fat: 29.63g (185.2%), Carbohydrates: 2032.28g (677.43%), Net Carbohydrates: 1857.26g (675.37%), Sugar: 1557.49g (1730.54%), Cholesterol: 351.53mg (117.18%), Sodium: 3715.63mg (161.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 89.42g (178.84%), Fiber: 175.03g (700.12%), Vitamin A: 33307.73IU (666.15%), Vitamin K: 505.03µg (480.98%), Copper: 8.73mg (436.25%), Potassium: 10216.56mg (291.9%), Vitamin C: 237.6mg (288%), Vitamin B3: 49.85mg (249.27%), Iron: 43.79mg (243.27%), Vitamin B2: 3.84mg (225.9%), Phosphorus: 2186.21mg (218.62%), Manganese: 3.75mg (187.45%), Magnesium: 610.8mg (152.7%), Vitamin B1: 2.21mg (147.61%), Folate: 415.48µg (103.87%), Vitamin B6: 1.96mg

(97.89%), Calcium: 977.37mg (97.74%), Zinc: 11.91mg (79.42%), Selenium: 48.83µg (69.76%), Vitamin B5: 6.16mg (61.57%), Vitamin B12: 1.27µg (21.17%), Vitamin E: 2.08mg (13.83%), Vitamin D: 0.68µg (4.54%)