



## Starlight Mint Cake

READY IN



250 min.

SERVINGS



10

CALORIES



323 kcal

DESSERT

### Ingredients

- 28 starlight mints divided
- 3 oz baker's chocolate white
- 3 oz jell-o cherry flavor gelatin
- 2 Tbsp knudsen cream sour
- 2 drops food coloring red
- 1 cup water boiling
- 2 cups cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)

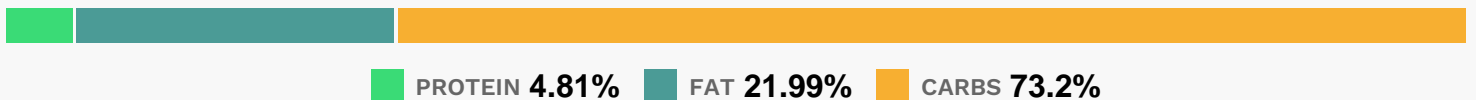
## Equipment

- bowl
- baking sheet
- oven
- blender
- cake form

## Directions

- Prepare cake batter and bake as directed on package for 2 (9-inch) round layers. Cool cakes in pans 15 min. Pierce cakes with large fork at 1/2-inch intervals.
- Add boiling water to gelatin mix; stir 2 min. until completely dissolved.
- Pour over cakes. Refrigerate 3 hours.
- Heat oven to 350F. Reserve 5 mints for later use.
- Place 12 of the remaining mints, about 4 inches apart, on parchment-covered baking sheet.
- Bake 5 min. or until mints are melted and each spreads out to 1-1/2- to 2-inch circle. Cool completely before removing from parchment. Meanwhile, repeat with remaining 11 mints.
- Melt chocolate as directed on package. Blend 5 reserved mints in blender until finely crushed; place in small bowl. Stir in melted chocolate, sour cream and food coloring.
- Dip bottom of 1 cake pan in warm water 10 sec.; unmold onto serving plate.
- Spread cake with chocolate mixture. Unmold second cake layer; place on first layer. Frost with COOL WHIP. Refrigerate until ready to serve. Decorate with melted mints.

## Nutrition Facts



## Properties

Glycemic Index:7, Glycemic Load:3.51, Inflammation Score:-1, Nutrition Score:4.9473913085202%

## Nutrients (% of daily need)

Calories: 323.48kcal (16.17%), Fat: 8.01g (12.33%), Saturated Fat: 5.4g (33.73%), Carbohydrates: 60.04g (20.01%),  
Net Carbohydrates: 59.38g (21.59%), Sugar: 39.17g (43.52%), Cholesterol: 3.5mg (1.17%), Sodium: 419.75mg  
(18.25%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.95g (7.89%), Phosphorus: 214.11mg (21.41%), Calcium:  
144.48mg (14.45%), Folate: 37.63µg (9.41%), Vitamin B2: 0.16mg (9.25%), Selenium: 5.85µg (8.35%), Vitamin B1:  
0.12mg (8.09%), Iron: 1.2mg (6.68%), Vitamin B3: 1.31mg (6.57%), Manganese: 0.11mg (5.39%), Vitamin E: 0.62mg  
(4.1%), Copper: 0.06mg (3.14%), Fiber: 0.66g (2.63%), Vitamin K: 2.69µg (2.56%), Zinc: 0.33mg (2.18%), Potassium:  
75.12mg (2.15%), Vitamin B5: 0.21mg (2.13%), Magnesium: 8.4mg (2.1%), Vitamin B12: 0.08µg (1.38%), Vitamin B6:  
0.02mg (1.17%)