



Teddy Bear Sleepover Cake

 Dairy Free

READY IN



115 min.

SERVINGS



16

CALORIES



296 kcal

DESSERT

Ingredients

- 16 servings cookies and candies assorted
- 2 drops food coloring green
- 8 oz cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)
- 6 drops food coloring red yellow

Equipment

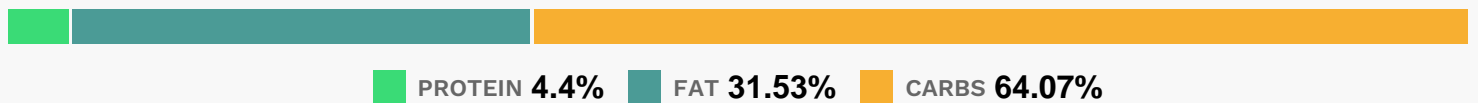
- frying pan
- oven

cutting board

Directions

- Prepare cake batter and bake as directed on package for 1 (9-inch) round pan and 1 (9-inch) square pan. Cool completely.
- Leave round cake whole; cut square cake as shown in diagram. Arrange cake pieces on cutting board, platter or tray as shown in photo.
- Stir food colorings into COOL WHIP; spread onto cakes. Decorate with cookies and candies as shown in photo.

Nutrition Facts



Properties

Glycemic Index:4, Glycemic Load:11.2, Inflammation Score:-2, Nutrition Score:5.0052174290885%

Nutrients (% of daily need)

Calories: 295.87kcal (14.79%), Fat: 10.39g (15.98%), Saturated Fat: 4.5g (28.13%), Carbohydrates: 47.49g (15.83%), Net Carbohydrates: 46.77g (17.01%), Sugar: 22.99g (25.54%), Cholesterol: 0.28mg (0.09%), Sodium: 332.97mg (14.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.26g (6.52%), Phosphorus: 137.86mg (13.79%), Vitamin B1: 0.17mg (11.45%), Folate: 45.72µg (11.43%), Vitamin B2: 0.17mg (10.05%), Manganese: 0.19mg (9.3%), Vitamin B3: 1.7mg (8.52%), Calcium: 84.47mg (8.45%), Iron: 1.48mg (8.21%), Selenium: 4.86µg (6.94%), Vitamin E: 1.04mg (6.9%), Vitamin K: 4.41µg (4.2%), Fiber: 0.72g (2.88%), Copper: 0.05mg (2.64%), Magnesium: 8.47mg (2.12%), Zinc: 0.3mg (2%), Vitamin B5: 0.18mg (1.8%), Potassium: 58.99mg (1.69%), Vitamin B6: 0.03mg (1.59%)