



Toasted Marshmallow-Chocolate Pudding Cake

READY IN



135 min.

SERVINGS



24

CALORIES



163 kcal

DESSERT

Ingredients

- ☐ 1 pkg devil's food cake mix (2-layer size)
- ☐ 7.8 oz jell-o chocolate flavor pudding instant
- ☐ 4 cups marshmallows jet-puffed miniature
- ☐ 4 cups milk cold

Equipment

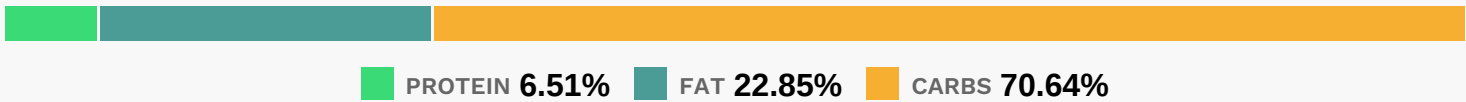
- ☐ bowl
- ☐ frying pan

- ☐ oven
- ☐ whisk
- ☐ wooden spoon
- ☐ broiler

Directions

- ☐ Prepare cake batter and bake in 13x9-inch pan as directed on package. Cool cake in pan 15 min. Pierce cake at 3/4-inch intervals with handle of wooden spoon, using turning motion to make large holes.
- ☐ Beat pudding mixes and milk in large bowl with whisk 2 min. Immediately pour half the pudding evenly over warm cake.
- ☐ Let remaining pudding stand 5 min. or until slightly thickened; spread over cake. Top with marshmallows. Refrigerate 1 hour.
- ☐ Heat broiler when ready to serve cake. Broil cake, 6 inches from heat, 1 to 2 min. or until marshmallows are golden brown. Cool slightly.

Nutrition Facts



Properties

Glycemic Index:4.1, Glycemic Load:4.82, Inflammation Score:-1, Nutrition Score:3.4160869691683%

Nutrients (% of daily need)

Calories: 162.77kcal (8.14%), Fat: 4.3g (6.62%), Saturated Fat: 1.42g (8.9%), Carbohydrates: 29.91g (9.97%), Net Carbohydrates: 29.14g (10.6%), Sugar: 19.9g (22.11%), Cholesterol: 4.88mg (1.63%), Sodium: 302.28mg (13.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.76g (5.52%), Phosphorus: 96.97mg (9.7%), Calcium: 78.38mg (7.84%), Copper: 0.11mg (5.66%), Vitamin B2: 0.09mg (5.3%), Iron: 0.95mg (5.27%), Selenium: 3.38µg (4.82%), Magnesium: 17.65mg (4.41%), Potassium: 142.56mg (4.07%), Manganese: 0.08mg (3.81%), Vitamin B12: 0.22µg (3.66%), Vitamin B1: 0.05mg (3.63%), Fiber: 0.77g (3.09%), Vitamin D: 0.45µg (2.98%), Folate: 11.52µg (2.88%), Zinc: 0.37mg (2.47%), Vitamin B5: 0.18mg (1.79%), Vitamin B3: 0.36mg (1.79%), Vitamin B6: 0.03mg (1.66%), Vitamin E: 0.23mg (1.51%), Vitamin A: 66.42IU (1.33%)