



## Under-the-Sea Cake

 Dairy Free

READY IN



335 min.

SERVINGS



35

CALORIES



150 kcal

DESSERT

### Ingredients

- 35 servings decorating gel
- 2 chewy fruit snack rolls
- 7 bite-size chewy fruit snacks fish-shaped
- 4 honey graham snacks bear-shaped
- 2 cups ice cubes
- 15 gourmet jelly beans
- 3 oz jell-o berry flavor gelatin blue
- 10 vanilla wafers crushed

- 0.8 cup water boiling
- 2 cups cool whip whipped topping divided thawed
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)

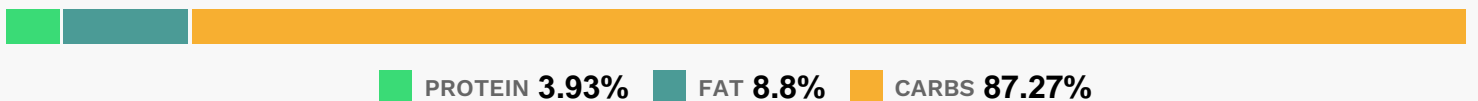
## Equipment

- bowl
- frying pan
- oven
- aluminum foil
- serrated knife

## Directions

- Line 13x9-inch pan with foil; spray with cooking spray. Prepare cake batter and bake in prepared pan as directed on package. Cool completely.
- Invert cake onto platter; remove pan and foil. Use serrated knife to cut 1/2-inch-wide strip off each side of cake.
- Cut each strip lengthwise in half; set aside.
- Spread trimmed cake with 1-1/2 cups COOL WHIP. Stack cake strips around outside edges of cake to make rim; frost rim with remaining COOL WHIP. Refrigerate until ready to use.
- Add boiling water to gelatin mix in large bowl; stir 2 min. until completely dissolved.
- Add ice; stir until gelatin begins to thicken.
- Remove any unmelted ice.
- Pour gelatin into center of cake. Refrigerate 4 hours or until gelatin is firm. Decorate with remaining ingredients to resemble an aquarium as shown in photo.

## Nutrition Facts



## Properties

Glycemic Index:3.69, Glycemic Load:1, Inflammation Score:-3, Nutrition Score:3.2465217405039%

## Nutrients (% of daily need)

Calories: 149.64kcal (7.48%), Fat: 1.52g (2.34%), Saturated Fat: 0.88g (5.51%), Carbohydrates: 33.93g (11.31%), Net Carbohydrates: 31.89g (11.6%), Sugar: 23.27g (25.86%), Cholesterol: 0.1mg (0.03%), Sodium: 130.6mg (5.68%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.53g (3.06%), Fiber: 2.04g (8.16%), Phosphorus: 71mg (7.1%), Vitamin A: 352.63IU (7.05%), Vitamin K: 5.86µg (5.58%), Copper: 0.11mg (5.26%), Vitamin B3: 0.86mg (4.28%), Calcium: 41.83mg (4.18%), Vitamin B2: 0.07mg (4.04%), Iron: 0.66mg (3.64%), Vitamin B1: 0.05mg (3.61%), Folate: 14.37µg (3.59%), Potassium: 118.3mg (3.38%), Manganese: 0.06mg (3.1%), Vitamin C: 2.55mg (3.09%), Selenium: 1.54µg (2.2%), Magnesium: 7.96mg (1.99%), Zinc: 0.18mg (1.19%), Vitamin B6: 0.02mg (1.18%)