



## Vanilla Snowflake Cake

READY IN



135 min.

SERVINGS



15

CALORIES



283 kcal

DESSERT

### Ingredients

- 4 oz baker's chocolate white (6 oz.)
- 6.8 oz jell-o vanilla flavor pudding instant divided
- 1 cup milk cold
- 0.3 cup powdered sugar
- 0.3 cup raspberry jam warmed
- 8 oz cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

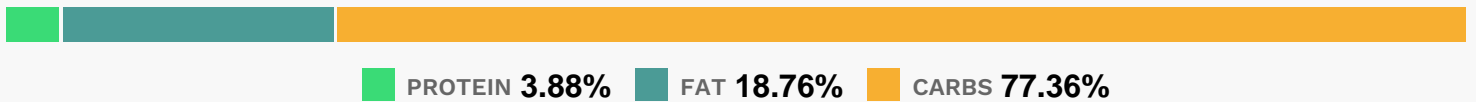
### Equipment

- bowl
- oven
- whisk
- ziploc bags

## Directions

- Heat oven to 350F.
- Prepare cake batter and bake as directed on package for 2 (9-inch) round layers, blending 1 pkg. dry pudding mix into batter before pouring into prepared pans. Cool cakes in pans 10 min.; invert onto wire racks. Gently remove pans; cool cakes completely.
- Meanwhile, draw 3 or 4 snowflake shapes on paper, ranging in size from 1 to 3 inches in diameter.
- Place on tray; cover with waxed paper. Melt chocolate as directed on package; cool 5 min. Spoon into small resealable plastic bag; cut small corner off bottom of bag. Trace over snowflake patterns with chocolate, rearranging patterns as needed to make a total of 35 chocolate snowflakes. Freeze 10 min. or until chocolate is firm. Carefully transfer snowflakes to plate; refrigerate until ready to use.
- Beat remaining dry pudding mix, sugar and milk in large bowl with whisk 2 min. Stir in COOL WHIP.
- Place 1 cake layer on plate; spread with jam, then 1/3 of the pudding mixture. Cover with remaining cake layer. Frost top and side of cake with remaining pudding mixture. Decorate with chocolate snowflakes. Keep refrigerated.

## Nutrition Facts



## Properties

Glycemic Index:10.87, Glycemic Load:5.52, Inflammation Score:-1, Nutrition Score:3.8978260781454%

## Nutrients (% of daily need)

Calories: 283.45kcal (14.17%), Fat: 5.94g (9.14%), Saturated Fat: 4.05g (25.3%), Carbohydrates: 55.12g (18.37%), Net Carbohydrates: 54.56g (19.84%), Sugar: 38.63g (42.93%), Cholesterol: 3.84mg (1.28%), Sodium: 358.25mg (15.58%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.77g (5.53%), Phosphorus: 149.1mg (14.91%), Calcium:

120.31mg (12.03%), Vitamin B2: 0.14mg (8.43%), Vitamin B1: 0.1mg (6.49%), Folate: 25.04µg (6.26%), Vitamin B3: 0.89mg (4.44%), Iron: 0.79mg (4.39%), Manganese: 0.07mg (3.52%), Selenium: 2.29µg (3.27%), Vitamin B12: 0.19µg (3.25%), Vitamin E: 0.48mg (3.2%), Potassium: 84.47mg (2.41%), Vitamin B5: 0.23mg (2.33%), Fiber: 0.57g (2.27%), Vitamin B6: 0.04mg (2.24%), Vitamin K: 2.22µg (2.11%), Copper: 0.04mg (1.98%), Magnesium: 7.59mg (1.9%), Zinc: 0.24mg (1.58%), Vitamin D: 0.18µg (1.19%)