



## Watermelon Cake

 Dairy Free

READY IN



105 min.

SERVINGS



16

CALORIES



320 kcal

DESSERT

## Ingredients

- ☐ 0.1 oz cherry gelatin unsweetened soft
- ☐ 16 servings purple gel food coloring green red
- ☐ 1 container fluffy frosting white
- ☐ 0.7 cup gourmet jelly beans green
- ☐ 0.5 cup semisweet chocolate chips miniature
- ☐ 1 box cake mix white

## Equipment

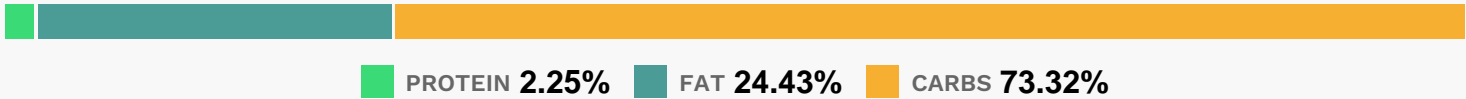
- ☐ bowl

- ☐ oven
- ☐ hand mixer

## Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans). Grease or spray two 8- or 9-inch round cake pans. In small bowl, toss 1/2 cup of the chocolate chips with 1 tablespoon of the cake mix. In large bowl, beat remaining cake mix, the water, oil, egg whites and drink mix with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Stir in the 1/2 cup chocolate chips.
- ☐ Pour into pans.
- ☐ Bake and cool as directed on box for 8- or 9-inch rounds.
- ☐ In small bowl, stir 1 cup of the frosting with 10 to 12 drops green food color. Stir 10 to 12 drops red food color into remaining frosting. Frost sides of cakes with green frosting; press green jelly beans into frosting. Frost tops of cakes with red frosting; press remaining 2 tablespoons chocolate chips into frosting for seeds. If desired, cut cakes crosswise in half and arrange "slices" randomly on tray. To serve, cut into wedges. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:2.69, Glycemic Load:8.43, Inflammation Score:-1, Nutrition Score:4.229130445939%

## Nutrients (% of daily need)

Calories: 319.9kcal (15.99%), Fat: 8.71g (13.4%), Saturated Fat: 3.12g (19.48%), Carbohydrates: 58.79g (19.6%), Net Carbohydrates: 57.82g (21.03%), Sugar: 41.32g (45.91%), Cholesterol: 0.44mg (0.15%), Sodium: 283.58mg (12.33%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 6.36mg (2.12%), Protein: 1.8g (3.6%), Phosphorus: 134.01mg (13.4%), Vitamin B2: 0.16mg (9.53%), Manganese: 0.17mg (8.38%), Calcium: 76.5mg (7.65%), Iron: 1.16mg (6.42%), Folate: 24.94µg (6.23%), Copper: 0.12mg (6.07%), Vitamin E: 0.77mg (5.11%), Selenium: 3.55µg (5.07%), Vitamin B1: 0.08mg (5.05%), Vitamin K: 5.16µg (4.91%), Vitamin B3: 0.9mg (4.49%), Magnesium: 17.05mg (4.26%), Fiber: 0.97g (3.86%), Zinc: 0.37mg (2.46%), Potassium: 75.27mg (2.15%), Vitamin B5: 0.13mg (1.34%)