



Blueberry-Lemon Cake

 Dairy Free

READY IN



120 min.

SERVINGS



16

CALORIES



249 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix white
- ☐ 1 tablespoon lemon zest grated
- ☐ 1.3 cups blueberry filling (from 21-oz can)
- ☐ 12 oz vanilla frosting

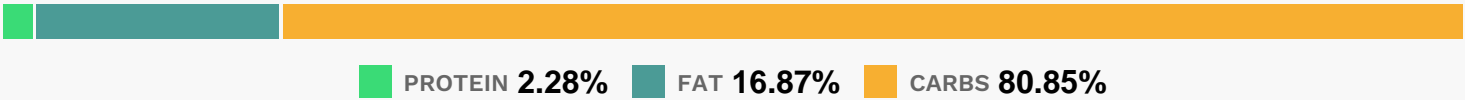
Equipment

- ☐ oven

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease and lightly flour bottoms only of two 8-inch or 9-inch round pans, or spray with baking spray with flour.
- ☐ Make and cool cake as directed on box, using whole eggs and adding lemon peel with the water and oil.
- ☐ Place 1 cake layer, rounded side down, on serving plate.
- ☐ Spread 2/3 cup pie filling over layer. Top with second layer, rounded side up. Frost side with frosting, building up a slight edge at top of cake.
- ☐ Spread 2/3 cup pie filling over top of cake to frosted edge. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:2.69, Glycemic Load:6.21, Inflammation Score:-1, Nutrition Score:3.4747825877174%

Nutrients (% of daily need)

Calories: 248.77kcal (12.44%), Fat: 4.68g (7.2%), Saturated Fat: 1.26g (7.89%), Carbohydrates: 50.47g (16.82%), Net Carbohydrates: 49.51g (18%), Sugar: 35.28g (39.2%), Cholesterol: 0mg (0%), Sodium: 265.69mg (11.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.43g (2.85%), Phosphorus: 115.39mg (11.54%), Vitamin B2: 0.14mg (8.36%), Calcium: 77.8mg (7.78%), Folate: 24.59µg (6.15%), Manganese: 0.11mg (5.66%), Vitamin B1: 0.08mg (5.17%), Iron: 0.84mg (4.68%), Vitamin E: 0.66mg (4.38%), Vitamin K: 4.49µg (4.27%), Vitamin B3: 0.84mg (4.2%), Selenium: 2.89µg (4.13%), Fiber: 0.96g (3.85%), Copper: 0.05mg (2.55%), Potassium: 52.97mg (1.51%), Magnesium: 6.01mg (1.5%), Vitamin B5: 0.13mg (1.28%), Zinc: 0.19mg (1.24%)