



Butter Pecan Cake with Apricots

READY IN



120 min.

SERVINGS



15

CALORIES



316 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix
- ☐ 0.8 cup water
- ☐ 0.3 cup vegetable oil
- ☐ 3 eggs
- ☐ 15.3 oz apricots drained chopped canned (slightly less than 1 cup)
- ☐ 0.8 cup apricot preserves
- ☐ 12 oz cream cheese frosting
- ☐ 15 cashew pieces

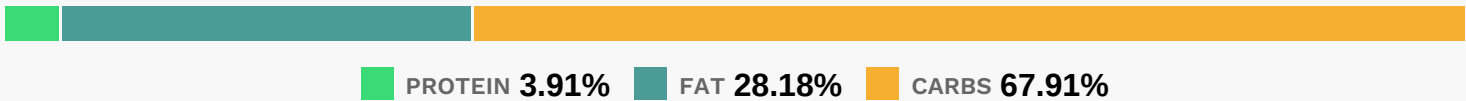
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease or spray bottom only of 13x9-inch pan. In large bowl, beat cake mix, water, oil, eggs and apricots with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour into pan.
- ☐ Bake 33 to 40 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour.
- ☐ Spread preserves evenly over top of cake.
- ☐ Spread frosting over preserves.
- ☐ Garnish with pecan halves. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:4.46, Glycemic Load:1.19, Inflammation Score:-5, Nutrition Score:5.6578261126643%

Flavonoids

Catechin: 1.09mg, Catechin: 1.09mg, Catechin: 1.09mg, Catechin: 1.09mg Epicatechin: 1.4mg, Epicatechin: 1.4mg, Epicatechin: 1.4mg, Epicatechin: 1.4mg Kaempferol: 0.19mg, Kaempferol: 0.19mg, Kaempferol: 0.19mg, Kaempferol: 0.19mg Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg

Nutrients (% of daily need)

Calories: 316.42kcal (15.82%), Fat: 10.15g (15.61%), Saturated Fat: 2.54g (15.9%), Carbohydrates: 55.01g (18.34%), Net Carbohydrates: 53.93g (19.61%), Sugar: 37.25g (41.39%), Cholesterol: 32.74mg (10.91%), Sodium: 312.52mg

(13.59%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.17g (6.33%), Phosphorus: 140.83mg (14.08%), Vitamin A: 626.88IU (12.54%), Vitamin K: 9.17µg (8.73%), Calcium: 85.36mg (8.54%), Vitamin B2: 0.14mg (8.01%), Folate: 30.66µg (7.67%), Vitamin E: 0.99mg (6.61%), Iron: 1.18mg (6.55%), Vitamin B1: 0.1mg (6.54%), Selenium: 4.41µg (6.3%), Manganese: 0.12mg (6.15%), Copper: 0.1mg (5.24%), Vitamin B3: 1mg (5%), Vitamin C: 3.93mg (4.76%), Fiber: 1.08g (4.3%), Potassium: 129.94mg (3.71%), Vitamin B5: 0.35mg (3.45%), Vitamin B6: 0.07mg (3.28%), Magnesium: 12.81mg (3.2%), Zinc: 0.36mg (2.42%), Vitamin B12: 0.11µg (1.88%), Vitamin D: 0.18µg (1.17%)