



Cheesecake-Stuffed Luscious Lemon Cake

READY IN



67 min.

SERVINGS



12

CALORIES



989 kcal

SIDE DISH

Ingredients

- ☐ 1 cup canola oil
- ☐ 48 oz cream cheese frosting canned
- ☐ 4 oz chocolate white finely chopped
- ☐ 3 large eggs
- ☐ 19 oz strawberry-vin santo sauce diced frozen with strawberry topping, finely (we tested with sara lee)
- ☐ 10 oz lemon curd
- ☐ 2 tablespoons lemon zest grated (2 large lemons)
- ☐ 1.3 cups milk

- ☐ 12 servings mint leaves fresh
- ☐ 2 cups raspberries fresh divided
- ☐ 1 cup strawberries fresh halved
- ☐ 2 teaspoons vanilla extract
- ☐ 3.4 oz vanilla pudding instant
- ☐ 18.3 oz cake mix white

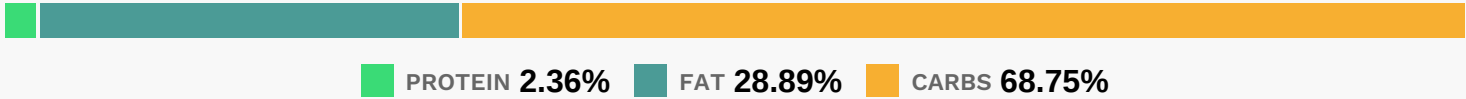
Equipment

- ☐ oven
- ☐ hand mixer
- ☐ serrated knife

Directions

- ☐ Preheat oven to 350
- ☐ Beat first 6 ingredients at low speed with an electric mixer 1 minute; beat at medium speed 2 minutes. Fold in chopped chocolate and lemon rind.
- ☐ Pour batter into 2 greased and floured 9-inch round cake pans.
- ☐ Bake at 350 for 30 to 32 minutes or until a wooden pick inserted into center comes out clean. Cool in pans on wire racks 10 minutes.
- ☐ Remove from pans to wire racks, and cool completely. Wrap and chill cake layers at least 1 hour or up to 24 hours.
- ☐ Using a serrated knife, slice cake layers in half horizontally to make 4 layers.
- ☐ Place 1 layer, cut side up, on cake plate.
- ☐ Spread with 1/2 cup cream cheese frosting; sprinkle with one-third of chopped cheesecake and 1/2 cup raspberries. Repeat procedure twice.
- ☐ Place final cake layer on top of cake, cut side down.
- ☐ Spread remaining frosting on top and sides of cake. Cover and chill in refrigerator until ready to serve. Store in refrigerator.
- ☐ Just before serving, drizzle lemon curd over cake.
- ☐ Garnish with remaining raspberries, strawberries, and mint sprigs.

Nutrition Facts



Properties

Glycemic Index:14.5, Glycemic Load:4.91, Inflammation Score:-3, Nutrition Score:9.5439131467239%

Flavonoids

Cyanidin: 9.36mg, Cyanidin: 9.36mg, Cyanidin: 9.36mg, Cyanidin: 9.36mg Petunidin: 0.08mg, Petunidin: 0.08mg, Petunidin: 0.08mg, Petunidin: 0.08mg Delphinidin: 0.3mg, Delphinidin: 0.3mg, Delphinidin: 0.3mg, Delphinidin: 0.3mg Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg Pelargonidin: 3.18mg, Pelargonidin: 3.18mg, Pelargonidin: 3.18mg, Pelargonidin: 3.18mg Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg Catechin: 0.64mg, Catechin: 0.64mg, Catechin: 0.64mg, Catechin: 0.64mg Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg Epicatechin: 0.75mg, Epicatechin: 0.75mg, Epicatechin: 0.75mg, Epicatechin: 0.75mg Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Quercetin: 0.34mg, Quercetin: 0.34mg, Quercetin: 0.34mg, Quercetin: 0.34mg

Nutrients (% of daily need)

Calories: 988.98kcal (49.45%), Fat: 32.41g (49.86%), Saturated Fat: 10.38g (64.87%), Carbohydrates: 173.49g (57.83%), Net Carbohydrates: 170.86g (62.13%), Sugar: 131.48g (146.09%), Cholesterol: 51.53mg (17.18%), Sodium: 683.35mg (29.71%), Alcohol: 0.23g (100%), Alcohol %: 0.09% (100%), Protein: 5.95g (11.91%), Vitamin C: 20.1mg (24.36%), Phosphorus: 227.73mg (22.77%), Manganese: 0.38mg (18.88%), Calcium: 168.75mg (16.87%), Vitamin B2: 0.25mg (14.43%), Selenium: 9.55µg (13.64%), Folate: 47.76µg (11.94%), Fiber: 2.63g (10.52%), Vitamin E: 1.52mg (10.13%), Iron: 1.64mg (9.13%), Vitamin B1: 0.13mg (8.96%), Vitamin B3: 1.41mg (7.05%), Vitamin K: 6.94µg (6.61%), Potassium: 230.16mg (6.58%), Copper: 0.12mg (5.85%), Vitamin B5: 0.58mg (5.82%), Magnesium: 21.48mg (5.37%), Vitamin B12: 0.3µg (5.02%), Zinc: 0.7mg (4.67%), Vitamin B6: 0.08mg (3.97%), Vitamin D: 0.53µg (3.53%), Vitamin A: 170.61IU (3.41%)