

Chess Cake

READY IN

ready

45 min.

SERVINGS

servings

18

CALORIES

calories

309 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 4 cups confectioners' sugar
- ☐ 8 ounce cream cheese
- ☐ 3 eggs
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

Equipment

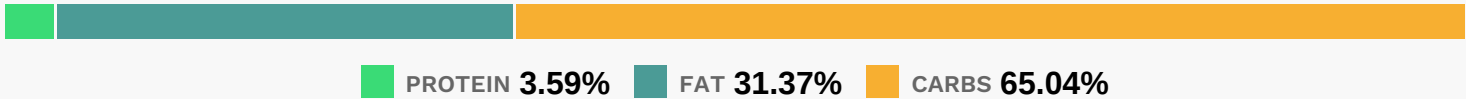
- ☐ bowl
- ☐ frying pan

- ☐ oven
- ☐ mixing bowl
- ☐ cake form

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch cake pan.
- ☐ In a large bowl mix together cake mix, butter and 1 egg. Pat batter into greased 9x13 inch pan.
- ☐ In a medium size mixing bowl mix together cream cheese, 2 eggs and sugar.
- ☐ Pour the cream cheese mixture over the cake mix batter.
- ☐ Bake for 35 minutes or until golden brown.

Nutrition Facts



Properties

Glycemic Index:4.28, Glycemic Load:0.19, Inflammation Score:-2, Nutrition Score:3.6343478327212%

Nutrients (% of daily need)

Calories: 309.31kcal (15.47%), Fat: 10.94g (16.84%), Saturated Fat: 6.48g (40.51%), Carbohydrates: 51.05g (17.02%), Net Carbohydrates: 50.71g (18.44%), Sugar: 39.03g (43.36%), Cholesterol: 53.56mg (17.85%), Sodium: 300.31mg (13.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.82g (5.63%), Phosphorus: 118.62mg (11.86%), Vitamin B2: 0.14mg (8.01%), Calcium: 78.76mg (7.88%), Vitamin A: 366.39IU (7.33%), Selenium: 4.42µg (6.31%), Folate: 24.32µg (6.08%), Vitamin B1: 0.07mg (4.84%), Iron: 0.76mg (4.21%), Vitamin E: 0.6mg (3.97%), Vitamin B3: 0.69mg (3.43%), Manganese: 0.06mg (2.97%), Vitamin B5: 0.3mg (2.96%), Vitamin B12: 0.13µg (2.21%), Vitamin B6: 0.04mg (2.09%), Zinc: 0.24mg (1.62%), Copper: 0.03mg (1.51%), Vitamin K: 1.56µg (1.49%), Fiber: 0.34g (1.38%), Magnesium: 5.01mg (1.25%), Potassium: 42.31mg (1.21%)