



Chewy Butter Cake

READY IN



75 min.

SERVINGS



15

CALORIES



374 kcal

DESSERT

Ingredients

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

Equipment

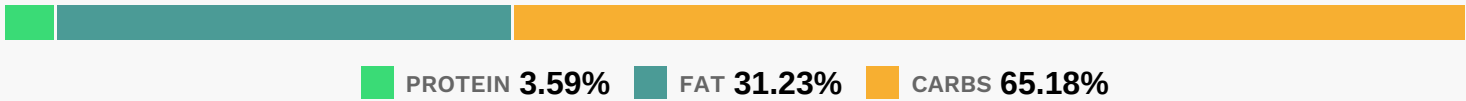
- ☐ bowl

- ☐ frying pan
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.
- ☐ In a large bowl, combine cake mix, margarine, 1 egg and 2 teaspoons vanilla. Press into a 9x13 inch pan.
- ☐ Using the same bowl, combine cream cheese, 2 eggs, 2 teaspoons vanilla and 4 cups confectioners' sugar.
- ☐ Mix together until smooth.
- ☐ Pour over cake mixture.
- ☐ Bake in the preheated oven for 35 to 40 minutes. Cake will rise up around sides of pan and look fallen when done. Allow to cool.

Nutrition Facts



Properties

Glycemic Index:1.8, Glycemic Load:0.23, Inflammation Score:-4, Nutrition Score:4.4369565308418%

Nutrients (% of daily need)

Calories: 374.39kcal (18.72%), Fat: 13.09g (20.14%), Saturated Fat: 5.15g (32.2%), Carbohydrates: 61.46g (20.49%), Net Carbohydrates: 61.05g (22.2%), Sugar: 46.96g (52.18%), Cholesterol: 48.01mg (16%), Sodium: 383.16mg (16.66%), Alcohol: 0.37g (100%), Alcohol %: 0.47% (100%), Protein: 3.38g (6.77%), Phosphorus: 142.33mg (14.23%), Vitamin A: 521.24IU (10.42%), Vitamin B2: 0.16mg (9.68%), Calcium: 95.08mg (9.51%), Selenium: 5.23µg (7.47%), Folate: 29.03µg (7.26%), Vitamin B1: 0.09mg (5.84%), Vitamin E: 0.77mg (5.16%), Iron: 0.91mg (5.05%), Vitamin B3: 0.83mg (4.13%), Manganese: 0.07mg (3.69%), Vitamin B5: 0.35mg (3.53%), Vitamin B12: 0.15µg (2.56%), Vitamin B6: 0.05mg (2.55%), Zinc: 0.29mg (1.91%), Copper: 0.04mg (1.84%), Fiber: 0.41g (1.66%), Magnesium: 6.22mg (1.56%), Potassium: 53.71mg (1.53%), Vitamin K: 1.34µg (1.28%), Vitamin D: 0.18µg (1.17%)