



## Citrus Cake with Lemon Whipped Cream Frosting

READY IN



130 min.

SERVINGS



12

CALORIES



390 kcal

DESSERT

### Ingredients

- ☐ 3 eggs
- ☐ 1 box lemon cake mix
- ☐ 1 Strips orange zest
- ☐ 15.8 oz jell-o lemon flavor pudding & pie filling canned
- ☐ 0.5 cup orange juice
- ☐ 2 teaspoons orange zest grated
- ☐ 0.3 cup powdered sugar
- ☐ 0.5 cup vegetable oil

- ☐ 0.5 cup water
- ☐ 2 cups whipping cream

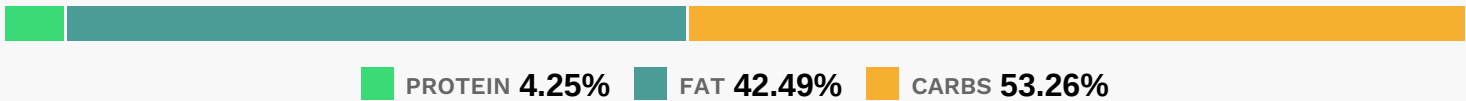
## Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer

## Directions

- ☐ Heat oven to 350F for shiny metal pans (325F for dark or nonstick pans). Grease and slightly flour bottoms and sides of two 8- or 9-inch round cake pans with shortening or cooking spray; lightly flour (or spray with cooking spray or baking spray with flour).
- ☐ In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour into pans.
- ☐ Bake and cool as directed on box for 8- or 9-inch rounds.
- ☐ In chilled medium bowl, beat whipping cream and powdered sugar with electric mixer on high speed until stiff peaks form. Fold in 1/2 cup of the pie filling and the grated orange peel.
- ☐ Place 1 cake layer, rounded side down, on serving plate.
- ☐ Spread remaining pie filling over layer to within 1/4 inch of edge. Top with second layer, rounded side up.
- ☐ Spread whipped cream mixture over side and top of cake.
- ☐ Garnish top of cake with strips of lemon and orange peel. Store covered in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:4.33, Glycemic Load:0.55, Inflammation Score:-4, Nutrition Score:6.4791304132213%

## Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 1.23mg, Hesperetin: 1.23mg, Hesperetin: 1.23mg, Hesperetin: 1.23mg Naringenin: 0.22mg, Naringenin: 0.22mg, Naringenin: 0.22mg, Naringenin: 0.22mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 390.21kcal (19.51%), Fat: 18.61g (28.63%), Saturated Fat: 10.45g (65.28%), Carbohydrates: 52.5g (17.5%), Net Carbohydrates: 51.91g (18.88%), Sugar: 33.62g (37.35%), Cholesterol: 92.07mg (30.69%), Sodium: 432.54mg (18.81%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.19g (8.37%), Phosphorus: 180.19mg (18.02%), Vitamin B2: 0.23mg (13.43%), Vitamin A: 664.92IU (13.3%), Calcium: 125.37mg (12.54%), Folate: 39.28µg (9.82%), Selenium: 5.89µg (8.41%), Vitamin B1: 0.12mg (8.11%), Vitamin C: 5.97mg (7.24%), Vitamin E: 1.03mg (6.87%), Iron: 1.15mg (6.41%), Vitamin D: 0.85µg (5.7%), Vitamin K: 5.9µg (5.62%), Vitamin B3: 1.08mg (5.38%), Vitamin B5: 0.45mg (4.48%), Manganese: 0.09mg (4.37%), Vitamin B6: 0.07mg (3.53%), Vitamin B12: 0.2µg (3.41%), Potassium: 94.71mg (2.71%), Copper: 0.05mg (2.5%), Magnesium: 9.73mg (2.43%), Zinc: 0.36mg (2.41%), Fiber: 0.58g (2.33%)