



Cranberry Layer Cake

READY IN



50 min.

SERVINGS



12

CALORIES



522 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 0.3 cup canola oil
- 3.5 cups powdered sugar
- 1 cup cranberries fresh thawed coarsely chopped
- 8 ounces cream cheese softened
- 3 eggs
- 0.5 teaspoon orange zest grated
- 1 teaspoon vanilla extract
- 0.3 cup walnut pieces finely chopped

- 1.3 cups water
- 1 package cake mix white (regular size)

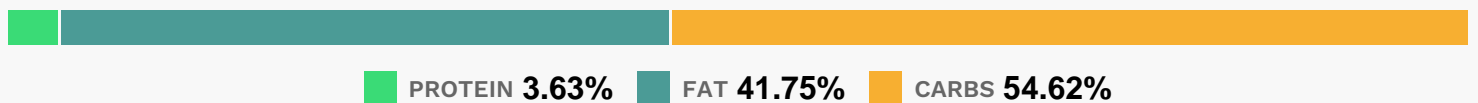
Equipment

- bowl
- oven
- baking pan
- toothpicks

Directions

- In a large bowl, combine the first five ingredients; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Stir in cranberries and walnuts.
- Pour into two greased and floured 9-in. round baking pans.
- Bake at 350° for 30–35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.
- In a large bowl, beat cream cheese and butter until fluffy.
- Add the confectioners' sugar, vanilla and orange peel; beat until blended.
- Spread between layers and over top and sides of cake.
- Sprinkle with walnuts. Refrigerate leftovers.

Nutrition Facts



Properties

Glycemic Index:11.83, Glycemic Load:0.63, Inflammation Score:-4, Nutrition Score:6.961739089178%

Flavonoids

Cyanidin: 3.94mg, Cyanidin: 3.94mg, Cyanidin: 3.94mg, Cyanidin: 3.94mg Delphinidin: 0.64mg, Delphinidin: 0.64mg, Delphinidin: 0.64mg, Delphinidin: 0.64mg Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg Peonidin: 4.1mg, Peonidin: 4.1mg, Peonidin: 4.1mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg

Epigallocatechin: 0.06mg Epicatechin: 0.36mg, Epicatechin: 0.36mg, Epicatechin: 0.36mg, Epicatechin: 0.36mg
Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg,
Epigallocatechin 3-gallate: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol:
0.01mg Myricetin: 0.55mg, Myricetin: 0.55mg, Myricetin: 0.55mg, Myricetin: 0.55mg Quercetin: 1.24mg, Quercetin:
1.24mg, Quercetin: 1.24mg, Quercetin: 1.24mg

Nutrients (% of daily need)

Calories: 521.94kcal (26.1%), Fat: 24.63g (37.89%), Saturated Fat: 10.47g (65.45%), Carbohydrates: 72.5g (24.17%),
Net Carbohydrates: 71.55g (26.02%), Sugar: 53.58g (59.53%), Cholesterol: 80.34mg (26.78%), Sodium: 436.61mg
(18.98%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Protein: 4.81g (9.63%), Phosphorus: 198.85mg (19.89%),
Vitamin E: 2.09mg (13.92%), Selenium: 9.14µg (13.06%), Calcium: 125.48mg (12.55%), Vitamin B2: 0.2mg (11.93%),
Vitamin A: 555.42IU (11.11%), Manganese: 0.21mg (10.44%), Folate: 39.81µg (9.95%), Vitamin B1: 0.11mg (7.48%),
Vitamin K: 7.17µg (6.83%), Iron: 1.17mg (6.49%), Vitamin B3: 1.1mg (5.48%), Copper: 0.1mg (4.83%), Vitamin B5:
0.45mg (4.52%), Fiber: 0.95g (3.78%), Zinc: 0.53mg (3.55%), Magnesium: 12.62mg (3.16%), Vitamin B6: 0.06mg
(2.99%), Vitamin B12: 0.16µg (2.59%), Potassium: 87.9mg (2.51%), Vitamin C: 1.31mg (1.59%), Vitamin D: 0.22µg
(1.47%)