



Creamy Lemon Cake

READY IN



148 min.

SERVINGS



28

CALORIES



123 kcal

DESSERT

Ingredients

- 0.5 cup knudsen cream sour
- 12 oz evaporated milk canned
- 0.5 cup kool-aid lemonade flavor sugar-sweetened drink mix divided
- 0.5 cup milk
- 2 cups cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)

Equipment

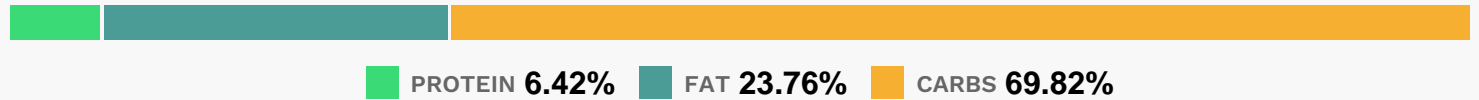
- oven

blender

Directions

- Prepare cake batter and bake as directed on package for 2 (9-inch) round cakes. Cool 10 min.; remove to wire racks. Cool completely.
- Cut each cake layer horizontally into 2 layers; pierce with large fork at 1/2-inch intervals.
- Reserve 1 tsp. drink mix. Blend milks, sour cream and remaining drink mix in blender. Stack cake layers on plate, pouring 3/4 cup milk mixture over each cake before covering with next layer. Refrigerate 1 hour.
- Frost cake with COOL WHIP.
- Sprinkle with reserved drink mix just before serving. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:1.36, Glycemic Load:0.08, Inflammation Score:-1, Nutrition Score:2.6134782835193%

Nutrients (% of daily need)

Calories: 122.55kcal (6.13%), Fat: 3.28g (5.04%), Saturated Fat: 2.02g (12.62%), Carbohydrates: 21.68g (7.23%), Net Carbohydrates: 21.46g (7.8%), Sugar: 14.29g (15.88%), Cholesterol: 6.58mg (2.19%), Sodium: 149.61mg (6.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.99g (3.98%), Phosphorus: 98.53mg (9.85%), Calcium: 86.24mg (8.62%), Vitamin B2: 0.1mg (5.66%), Magnesium: 15.87mg (3.97%), Folate: 14.54µg (3.63%), Vitamin B1: 0.05mg (3.38%), Selenium: 2.25µg (3.22%), Vitamin B3: 0.48mg (2.41%), Iron: 0.4mg (2.22%), Vitamin C: 1.82mg (2.21%), Potassium: 71.06mg (2.03%), Manganese: 0.04mg (1.99%), Vitamin B5: 0.16mg (1.64%), Vitamin E: 0.23mg (1.53%), Zinc: 0.22mg (1.46%), Vitamin A: 66IU (1.32%), Vitamin B12: 0.06µg (1.04%)