



Creamy Orange Cake

READY IN



115 min.

SERVINGS



16

CALORIES



180 kcal

DESSERT

Ingredients

- 4 oz philadelphia cream cheese softened ()
- 1 peel and juice from navel orange divided grated
- 2 Tbsp powdered sugar
- 8 oz cool whip whipped topping divided thawed
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

Equipment

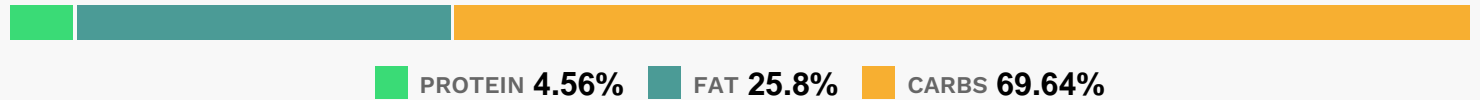
- bowl
- oven

hand mixer

Directions

- Prepare cake batter and bake as directed on package for two 9-inch round cake pans, substituting 1-1/2 cups of the whipped topping for the oil and stirring orange zest into the batter before pouring into prepared pans. Cool cake layers in pans 10 min.; invert onto wire racks. Carefully remove pans; cool cakes completely.
- Beat cream cheese, orange juice and powdered sugar in small bowl with electric mixer until well blended. Stir in remaining whipped topping.
- Fill and frost cake layers with the cream cheese frosting. Store in refrigerator.

Nutrition Facts



PROTEIN 4.56% **FAT 25.8%** **CARBS 69.64%**

Properties

Glycemic Index:1.69, Glycemic Load:0.11, Inflammation Score:-1, Nutrition Score:3.0560869885528%

Nutrients (% of daily need)

Calories: 180.08kcal (9%), Fat: 5.19g (7.99%), Saturated Fat: 3.56g (22.23%), Carbohydrates: 31.55g (10.52%), Net Carbohydrates: 31.08g (11.3%), Sugar: 18.58g (20.64%), Cholesterol: 7.44mg (2.48%), Sodium: 267.74mg (11.64%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.07g (4.14%), Phosphorus: 118.4mg (11.84%), Calcium: 86.34mg (8.63%), Vitamin B2: 0.1mg (6.15%), Folate: 23.26µg (5.82%), Vitamin B1: 0.08mg (5.33%), Iron: 0.7mg (3.89%), Vitamin B3: 0.78mg (3.88%), Manganese: 0.06mg (3.13%), Vitamin E: 0.43mg (2.87%), Selenium: 1.93µg (2.76%), Vitamin A: 108.82IU (2.18%), Fiber: 0.47g (1.87%), Vitamin B6: 0.03mg (1.65%), Vitamin B5: 0.16mg (1.62%), Vitamin K: 1.54µg (1.47%), Copper: 0.03mg (1.34%), Vitamin B12: 0.08µg (1.27%), Magnesium: 5.03mg (1.26%), Vitamin C: 1.02mg (1.24%), Potassium: 40.47mg (1.16%)