



## Cunning Citrus Cake

READY IN



45 min.

SERVINGS



16

CALORIES



203 kcal

DESSERT

### Ingredients

- ☐ 6.8 oz lemon pudding mix instant
- ☐ 2 cups milk
- ☐ 2 T garnish: powdered sugar
- ☐ 0.3 cup sugar
- ☐ 1.3 cups water
- ☐ 18.5 ounce duncan hines classic decadent cake mix yellow

### Equipment

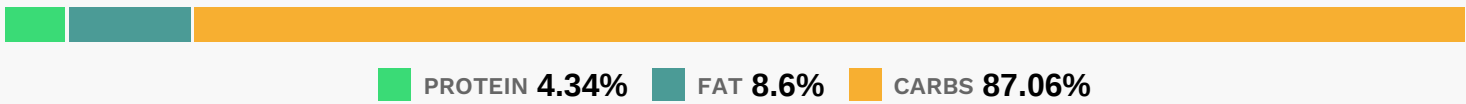
- ☐ bowl

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ toothpicks

## Directions

- ☐ Prepare cake batter as directed on package; pour into a greased 13" x 9" baking pan. Set aside.
- ☐ Pour milk and water into a large bowl; stir in dry puding mixes and sugar. Beat with a wire whisk for 2 minutes, or until well blended.
- ☐ Pour milk mixture into baking pan over cake batter; do not stir.
- ☐ Place baking pan on a baking sheet to catch any bubble-overs.
- ☐ Bake at 350 degrees for 55 minutes to one hour, until a toothpick inserted near the center comes out clean. Cool for 20 minutes to allow sauce to thicken. Dust with powdered sugar. Store leftovers in the refrigerator.
- ☐ To make a Halloween shape on the top of the cake, cut a simple pattern from parchment paper.
- ☐ Lay the pattern on top of the cake and dust with powdered sugar.
- ☐ Remove the paper pattern.

## Nutrition Facts



## Properties

Glycemic Index:6.76, Glycemic Load:3.45, Inflammation Score:-1, Nutrition Score:3.4439130244048%

## Nutrients (% of daily need)

Calories: 202.6kcal (10.13%), Fat: 1.96g (3.02%), Saturated Fat: 1.1g (6.86%), Carbohydrates: 44.65g (14.88%), Net Carbohydrates: 44.24g (16.09%), Sugar: 20.79g (23.1%), Cholesterol: 3.66mg (1.22%), Sodium: 312.17mg (13.57%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.23g (4.45%), Phosphorus: 132.78mg (13.28%), Calcium: 107.89mg (10.79%), Vitamin B2: 0.12mg (7.16%), Vitamin B1: 0.09mg (6.23%), Folate: 22.29µg (5.57%), Vitamin B3: 0.79mg (3.97%), Iron: 0.7mg (3.92%), Manganese: 0.07mg (3.35%), Vitamin B12: 0.2µg (3.29%), Selenium: 1.73µg (2.47%), Vitamin B5: 0.24mg (2.37%), Vitamin D: 0.34µg (2.24%), Vitamin B6: 0.04mg (2.22%), Vitamin E: 0.32mg (2.11%), Magnesium: 7.6mg (1.9%), Potassium: 61.86mg (1.77%), Fiber: 0.41g (1.62%), Copper: 0.03mg (1.51%), Zinc: 0.22mg (1.46%)