



Double-Lemon Poppy Seed Cake

READY IN



130 min.

SERVINGS



10

CALORIES



377 kcal

DESSERT

Ingredients

- 2 Tbsp butter softened
- 0.5 cup philadelphia cream cheese spread ()
- 4 eggs
- 1 pkg lemon cake mix (2-layer size)
- 3 oz jell-o lemon flavor gelatin
- 2 Tbsp lemon zest divided
- 0.5 cup oil
- 0.3 cup poppy seed
- 1 cup powdered sugar sifted

1.3 cups water

Equipment

bowl

frying pan

oven

knife

wire rack

blender

toothpicks

Directions

Heat oven to 350F.

Beat first 5 ingredients in large bowl with mixer until blended. Stir in poppy seed.

Pour into greased and floured 12-cup fluted tube pan or 10-inch tube pan.

Bake 50 min. to 1 hour or until toothpick inserted near center comes out clean. Cool cake in pan 10 min. Loosen cake from sides of pan with knife. Invert cake onto wire rack; gently remove pan. Cool cake completely.

Beat cream cheese spread and butter in medium bowl with mixer until blended.

Add lemon juice; mix well. Gradually beat in sugar.

Spread over top of cake.

Garnish with zest.

Nutrition Facts



PROTEIN 6.3% **FAT 26.4%** **CARBS 67.3%**

Properties

Glycemic Index:5.5, Glycemic Load:0.01, Inflammation Score:-3, Nutrition Score:7.2865216472875%

Nutrients (% of daily need)

Calories: 376.51kcal (18.83%), Fat: 11.16g (17.16%), Saturated Fat: 4.71g (29.42%), Carbohydrates: 64.01g (21.34%), Net Carbohydrates: 62.77g (22.83%), Sugar: 41.98g (46.64%), Cholesterol: 78.61mg (26.2%), Sodium: 514.37mg (22.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.99g (11.98%), Phosphorus: 229.69mg (22.97%), Calcium: 172.06mg (17.21%), Manganese: 0.27mg (13.64%), Vitamin B2: 0.21mg (12.36%), Folate: 45.97µg (11.49%), Selenium: 7.97µg (11.39%), Vitamin B1: 0.15mg (9.93%), Iron: 1.66mg (9.2%), Vitamin E: 1.17mg (7.77%), Vitamin B3: 1.24mg (6.2%), Vitamin A: 274.44IU (5.49%), Copper: 0.11mg (5.36%), Fiber: 1.24g (4.94%), Vitamin B5: 0.47mg (4.74%), Magnesium: 16.66mg (4.16%), Vitamin B6: 0.08mg (3.91%), Zinc: 0.57mg (3.83%), Vitamin B12: 0.21µg (3.55%), Vitamin K: 3.35µg (3.19%), Vitamin D: 0.35µg (2.35%), Potassium: 70mg (2%), Vitamin C: 1.57mg (1.91%)