



## Easy Apple Cake

READY IN



140 min.

SERVINGS



12

CALORIES



271 kcal

DESSERT

### Ingredients

- 1 box spice cake mix
- 21 oz peach pie filling canned
- 4 eggs
- 3 tablespoons sugar
- 1 teaspoon ground cinnamon
- 1 serving cool whip frozen thawed

### Equipment

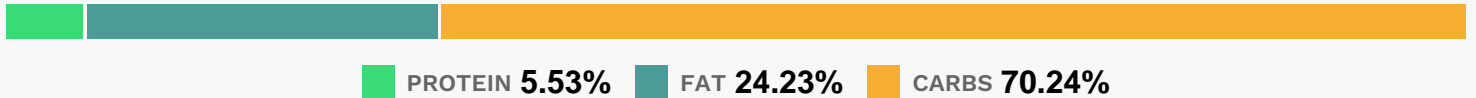
- bowl

- frying pan
- oven
- hand mixer
- toothpicks

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with cooking spray.
- In large bowl, beat dry cake mix, pie filling and eggs with electric mixer on low speed 2 minutes. Batter will be thick.
- Spread half of the batter in pan.
- Mix sugar and cinnamon; sprinkle half of the mixture over batter in pan.
- Spread remaining batter in pan; sprinkle with remaining sugar-cinnamon mixture.
- Bake 28 to 32 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour 30 minutes.
- Serve with whipped topping. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:6.26, Glycemic Load:2.1, Inflammation Score:-1, Nutrition Score:5.631304429925%

## Nutrients (% of daily need)

Calories: 271.38kcal (13.57%), Fat: 7.42g (11.42%), Saturated Fat: 1.96g (12.26%), Carbohydrates: 48.41g (16.14%), Net Carbohydrates: 47.09g (17.12%), Sugar: 30.04g (33.38%), Cholesterol: 54.62mg (18.21%), Sodium: 327.52mg (14.24%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.81g (7.62%), Manganese: 0.29mg (14.31%), Iron: 2.44mg (13.56%), Phosphorus: 130.24mg (13.02%), Vitamin B1: 0.16mg (10.59%), Vitamin B2: 0.18mg (10.52%), Selenium: 5.59µg (7.99%), Folate: 28.94µg (7.23%), Copper: 0.14mg (7.23%), Vitamin B3: 1.13mg (5.65%), Potassium: 190.66mg (5.45%), Calcium: 52.8mg (5.28%), Fiber: 1.32g (5.27%), Vitamin B5: 0.35mg (3.48%), Magnesium: 11.93mg (2.98%), Vitamin K: 3.1µg (2.95%), Vitamin B6: 0.05mg (2.56%), Zinc: 0.37mg (2.46%), Vitamin B12: 0.14µg (2.27%), Vitamin D: 0.29µg (1.96%), Vitamin A: 93.55IU (1.87%), Vitamin E: 0.26mg (1.76%), Vitamin C: 0.94mg (1.13%)