



Easy Lemon Cake

 Dairy Free

READY IN



45 min.

SERVINGS



15

CALORIES



217 kcal

DESSERT

Ingredients

- 1 cup powdered sugar
- 4 eggs
- 0.3 teaspoon lemon extract
- 3 ounce gelatin mix lemon flavored
- 4 tablespoons juice of lemon
- 0.8 cup vegetable oil
- 0.8 cup water
- 18.3 ounce cake mix yellow

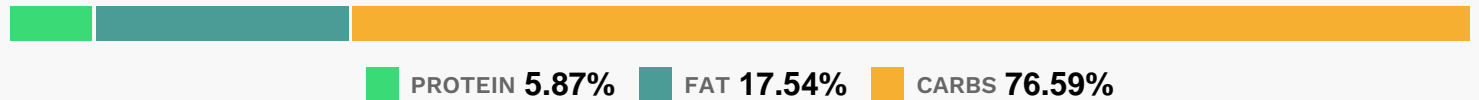
Equipment

oven

Directions

- Combine gelatin mix and cake mix.
- Mix well.
- Add next 4 ingredients – oil, eggs, water and lemon extract.
- Mix lightly.
- Bake according to instructions on back of cake box.
- Combine confectioners' sugar and lemon juice.
- When cake is done, and while still hot, ice with frosting.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:4.0269565634106%

Flavonoids

Eriodictyol: 0.2mg, Eriodictyol: 0.2mg, Eriodictyol: 0.2mg, Eriodictyol: 0.2mg Hesperetin: 0.58mg, Hesperetin: 0.58mg, Hesperetin: 0.58mg, Hesperetin: 0.58mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 216.58kcal (10.83%), Fat: 4.26g (6.56%), Saturated Fat: 1.26g (7.88%), Carbohydrates: 41.9g (13.97%), Net Carbohydrates: 41.47g (15.08%), Sugar: 27.78g (30.86%), Cholesterol: 43.65mg (14.55%), Sodium: 294.98mg (12.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.21g (6.42%), Phosphorus: 138.47mg (13.85%), Vitamin B2: 0.14mg (8.1%), Calcium: 80.19mg (8.02%), Folate: 29.94µg (7.48%), Selenium: 5.07µg (7.24%), Vitamin B1: 0.09mg (5.7%), Iron: 0.94mg (5.21%), Vitamin K: 5.04µg (4.8%), Vitamin E: 0.62mg (4.17%), Vitamin B3: 0.81mg (4.06%), Manganese: 0.07mg (3.53%), Vitamin B5: 0.31mg (3.11%), Vitamin B6: 0.05mg (2.42%), Vitamin B12: 0.14µg (2.32%), Copper: 0.04mg (2.15%), Vitamin C: 1.55mg (1.88%), Fiber: 0.43g (1.7%), Zinc: 0.25mg (1.66%), Vitamin D: 0.23µg (1.56%), Magnesium: 5.33mg (1.33%), Vitamin A: 63.6IU (1.27%), Potassium: 37.08mg (1.06%)