



Elegant Southern Jam Cake

 Dairy Free

READY IN



45 min.

SERVINGS



8

CALORIES



520 kcal

DESSERT

Ingredients

- 2 egg whites
- 4 eggs
- 1 cup fruit seedless
- 3.4 ounce vanilla pudding instant
- 1.5 cups marshmallow creme
- 0.3 cup vegetable oil
- 2 tablespoons water
- 18.3 ounce cake mix white

- 0.5 cup granulated sugar white

Equipment

- bowl
- sauce pan
- oven
- hand mixer
- toothpicks

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.
- In a large bowl, combine cake mix, pudding mix, 1 cup of water, oil and eggs. Beat for 2 minutes on high speed.
- Pour batter into greased and floured pans.
- Bake for 25 to 35 minutes, or until toothpick inserted in center comes out clean. Cool 15 minutes in pans.
- Remove from pans and cool completely on wire racks.
- Meanwhile, in a small heavy saucepan, combine sugar, 2 tablespoons of water and egg whites. Cook over low heat, beating continuously with electric hand mixer at high speed, until soft peaks form.
- Remove from heat.
- Add marshmallow creme and beat until stiff peaks form.
- To assemble cake, split each layer in half horizontally to form 4 layers.
- Place 1 layer on serving plate.
- Spread with 1/3 cup of the preserves. Top with second cake layer and spread with 1/3 cup preserves, do third layer the same way. Top with fourth layer (DO NOT spread preserves on top of fourth layer).
- Frost sides and top with frosting. Swirl small dollops of preserves in frosting. Store in refrigerator.

Nutrition Facts



■ PROTEIN 4.82% ■ FAT 19.29% ■ CARBS 75.89%

Properties

Glycemic Index:8.76, Glycemic Load:8.73, Inflammation Score:-2, Nutrition Score:8.3917391429777%

Nutrients (% of daily need)

Calories: 520.18kcal (26.01%), Fat: 11.42g (17.57%), Saturated Fat: 3g (18.77%), Carbohydrates: 101.11g (33.7%), Net Carbohydrates: 99.86g (36.31%), Sugar: 67.36g (74.85%), Cholesterol: 81.84mg (27.28%), Sodium: 570.17mg (24.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.43g (12.85%), Phosphorus: 266.43mg (26.64%), Selenium: 14µg (20%), Vitamin B2: 0.28mg (16.76%), Calcium: 156.8mg (15.68%), Vitamin K: 15.7µg (14.96%), Folate: 56.5µg (14.13%), Vitamin B1: 0.15mg (10.2%), Iron: 1.76mg (9.78%), Vitamin E: 1.35mg (9.01%), Vitamin B3: 1.68mg (8.42%), Manganese: 0.15mg (7.45%), Vitamin B5: 0.55mg (5.54%), Fiber: 1.26g (5.03%), Copper: 0.1mg (4.81%), Vitamin A: 208.27IU (4.17%), Zinc: 0.61mg (4.09%), Vitamin B12: 0.2µg (3.38%), Potassium: 111.71mg (3.19%), Vitamin B6: 0.06mg (3.03%), Magnesium: 12.1mg (3.02%), Vitamin D: 0.44µg (2.93%)