



Fabulous Orange Cake

READY IN



80 min.

SERVINGS



10

CALORIES



494 kcal

DESSERT

Ingredients

- ☐ 2 eggs
- ☐ 3.4 ounce vanilla pudding mix instant
- ☐ 0.3 cup orange liqueur
- ☐ 2 cups cup heavy whipping cream sour
- ☐ 0.3 cup vegetable oil
- ☐ 1 cup chocolate chips white
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

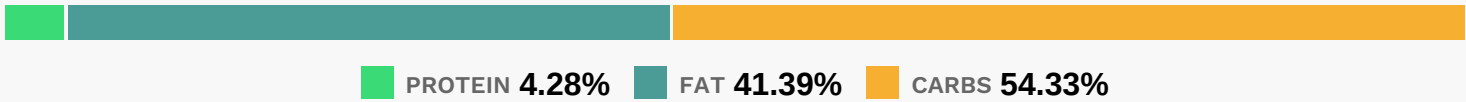
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ kugelhopf pan

Directions

- ☐ Preheat oven to 350 degrees F(175 degrees C). Grease a 9 inch Bundt pan.
- ☐ In a medium bowl, stir together the cake mix and pudding mix.
- ☐ Add the sour cream, eggs, oil and orange liqueur.
- ☐ Mix until smooth and well blended, then fold in the white chocolate chips.
- ☐ Pour the mixture into the prepared pan.
- ☐ Bake for 1 hour in the preheated oven, until cake springs back to the touch. Allow cake to cool for 10 minutes in the pan, then turn out onto a wire rack to cool completely. When cake is cool, dust with confectioners' sugar and serve.

Nutrition Facts



Properties

Glycemic Index:7, Glycemic Load:7.43, Inflammation Score:-3, Nutrition Score:7.60739138852%

Nutrients (% of daily need)

Calories: 493.96kcal (24.7%), Fat: 22.48g (34.59%), Saturated Fat: 10.1g (63.11%), Carbohydrates: 66.4g (22.13%), Net Carbohydrates: 65.68g (23.89%), Sugar: 44.17g (49.07%), Cholesterol: 63.66mg (21.22%), Sodium: 481.29mg (20.93%), Alcohol: 1.53g (100%), Alcohol %: 1.34% (100%), Protein: 5.24g (10.47%), Phosphorus: 245mg (24.5%), Calcium: 196.92mg (19.69%), Vitamin B2: 0.29mg (17.04%), Vitamin K: 13.88µg (13.22%), Folate: 43.34µg (10.83%), Selenium: 6.87µg (9.81%), Vitamin B1: 0.14mg (9.59%), Vitamin E: 1.36mg (9.08%), Iron: 1.32mg (7.32%), Vitamin B3: 1.39mg (6.95%), Vitamin A: 339.5IU (6.79%), Vitamin B5: 0.59mg (5.87%), Manganese: 0.11mg (5.48%), Vitamin B12: 0.33µg (5.46%), Potassium: 149.14mg (4.26%), Vitamin B6: 0.08mg (4.19%), Zinc: 0.54mg (3.61%), Copper: 0.07mg (3.35%), Magnesium: 13.17mg (3.29%), Fiber: 0.71g (2.86%), Vitamin D: 0.18µg (1.17%)