



# Golden Lemon Cake

 Dairy Free

READY IN



60 min.

SERVINGS



10

CALORIES



336 kcal

DESSERT

## Ingredients

- 0.8 cup powdered sugar
- 4 eggs
- 1 teaspoon lemon extract
- 3 ounces gelatin mix
- 2 tablespoons juice of lemon
- 0.7 cup orange juice
- 3 tablespoons sugar
- 0.8 cup vegetable oil

- 0.8 cup water
- 1 package cake mix white (regular size)

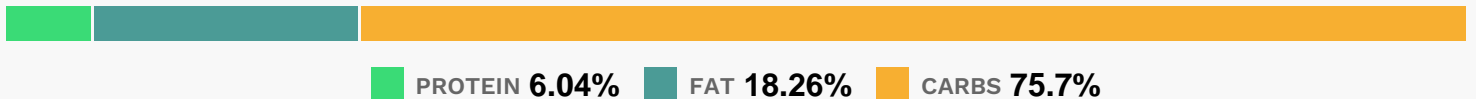
## Equipment

- bowl
- frying pan
- sauce pan
- oven
- wire rack
- toothpicks

## Directions

- For cake, combine all ingredients in large bowl. Beat at low speed until moistened, then at medium speed for 2 minutes.
- Pour batter into greased and floured 12-cup tube pan.
- Bake at 350° for 40–50 minutes or until toothpick inserted in center comes out clean.
- Let cool 10 minutes, then remove cake and place on wire rack.
- For glaze, combine ingredients in saucepan; bring to a boil and simmer 5 minutes.
- Let cool at least 10 minutes.
- Place platter under wire rack. Using toothpick, poke holes in top of cake; pour glaze over top and sides. Allow cake to cool completely before cutting.

## Nutrition Facts



## Properties

Glycemic Index:12.21, Glycemic Load:3.39, Inflammation Score:-2, Nutrition Score:6.8500000186588%

## Flavonoids

Eriodictyol: 0.17mg, Eriodictyol: 0.17mg, Eriodictyol: 0.17mg, Eriodictyol: 0.17mg Hesperetin: 2.41mg, Hesperetin: 2.41mg, Hesperetin: 2.41mg, Hesperetin: 2.41mg Naringenin: 0.4mg, Naringenin: 0.4mg, Naringenin: 0.4mg

Naringenin: 0.4mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

## **Nutrients (% of daily need)**

Calories: 335.77kcal (16.79%), Fat: 6.9g (10.62%), Saturated Fat: 2.06g (12.9%), Carbohydrates: 64.37g (21.46%), Net Carbohydrates: 63.76g (23.19%), Sugar: 43g (47.77%), Cholesterol: 65.47mg (21.82%), Sodium: 424.2mg (18.44%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.14g (10.27%), Phosphorus: 224.12mg (22.41%), Selenium: 10.51µg (15.02%), Calcium: 125.99mg (12.6%), Folate: 50.28µg (12.57%), Vitamin B2: 0.2mg (11.99%), Vitamin C: 9.43mg (11.43%), Vitamin B1: 0.14mg (9.01%), Iron: 1.37mg (7.61%), Vitamin K: 7.48µg (7.12%), Vitamin B3: 1.32mg (6.58%), Vitamin E: 0.91mg (6.09%), Manganese: 0.12mg (5.75%), Vitamin B5: 0.46mg (4.58%), Copper: 0.08mg (3.8%), Zinc: 0.48mg (3.19%), Potassium: 93.35mg (2.67%), Vitamin B6: 0.05mg (2.62%), Vitamin B12: 0.16µg (2.61%), Vitamin A: 128.29IU (2.57%), Magnesium: 10.15mg (2.54%), Fiber: 0.61g (2.44%), Vitamin D: 0.35µg (2.35%)