

Goosey Butter Cake I

 Popular

READY IN

ready

60 min.

SERVINGS

servings

15

CALORIES

calories

367 kcal

DESSERT

Ingredients

- ☐ 1 cup butter
- ☐ 2 cups confectioners' sugar
- ☐ 8 ounces cream cheese
- ☐ 4 eggs
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

Equipment

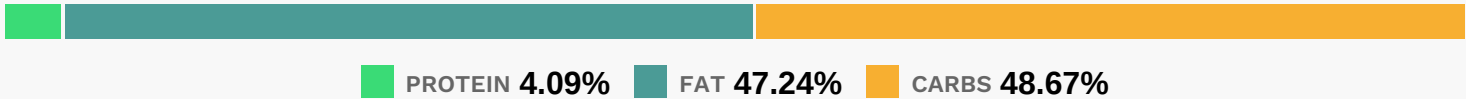
- ☐ frying pan
- ☐ oven

☐ cake form

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Butter one 9x13 inch cake pan.
- ☐ Melt the butter slightly.
- ☐ Mix it with 2 of the eggs and cake mix.
- ☐ Pour batter into prepared pan.
- ☐ Mix the remaining 2 eggs with the cream cheese, and the confectioner's sugar.
- ☐ Pour this mixture evenly over the first mixture. Do not stir.
- ☐ Bake at 350 degrees F (175 degrees C) for 45 minutes.

Nutrition Facts



Properties

Glycemic Index:5.13, Glycemic Load:0.23, Inflammation Score:-4, Nutrition Score:4.8973912674448%

Nutrients (% of daily need)

Calories: 367.37kcal (18.37%), Fat: 19.55g (30.08%), Saturated Fat: 11.76g (73.49%), Carbohydrates: 45.32g (15.11%), Net Carbohydrates: 44.91g (16.33%), Sugar: 31.2g (34.67%), Cholesterol: 91.46mg (30.49%), Sodium: 412.87mg (17.95%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.81g (7.63%), Phosphorus: 149.97mg (15%), Vitamin A: 644.6IU (12.89%), Vitamin B2: 0.18mg (10.37%), Calcium: 97.81mg (9.78%), Selenium: 6.18µg (8.84%), Folate: 30.78µg (7.7%), Vitamin E: 0.92mg (6.14%), Vitamin B1: 0.09mg (5.91%), Iron: 0.95mg (5.29%), Vitamin B3: 0.83mg (4.14%), Vitamin B5: 0.41mg (4.08%), Manganese: 0.07mg (3.57%), Vitamin B12: 0.2µg (3.3%), Vitamin B6: 0.06mg (2.77%), Vitamin K: 2.41µg (2.3%), Zinc: 0.34mg (2.24%), Copper: 0.04mg (1.86%), Fiber: 0.41g (1.66%), Magnesium: 6.52mg (1.63%), Potassium: 56.31mg (1.61%), Vitamin D: 0.23µg (1.56%)