



## Graduation Cake

READY IN



25 min.

SERVINGS



24

CALORIES



192 kcal

DESSERT

## Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup butter
- ☐ 1 cup buttermilk
- ☐ 2.5 cups cake flour
- ☐ 2 large eggs
- ☐ 2 teaspoons juice of lemon fresh
- ☐ 2 cups sugar
- ☐ 1 teaspoon vanilla

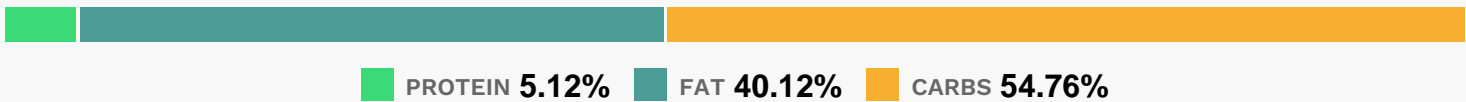
# Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer

# Directions

- ☐ Beat sugar and butter at medium speed with an electric mixer until creamy.
- ☐ Add eggs, 1 at a time, beating until yellow disappears after each addition. Beat in lemon juice and vanilla.
- ☐ Combine flour and baking soda in a small bowl; add to sugar mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at medium speed just until blended after each addition.
- ☐ Pour batter into a greased and floured 13- x 9-inch pan.
- ☐ Bake at 350 for 30 to 35 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes.
- ☐ Remove cake from pan to wire rack, and cool 45 minutes or until completely cool. Wrap in plastic wrap, and freeze 30 minutes.
- ☐ Place cake on a serving platter.
- ☐ Remove and reserve 1/4 cup Cream Cheese Frosting for decorations, and spread top and sides of cake evenly with remaining Cream Cheese Frosting. Top cake with Graduation Cake Decorations.

# Nutrition Facts



# Properties

Glycemic Index:9.09, Glycemic Load:17.91, Inflammation Score:-2, Nutrition Score:2.1178261177695%

## Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

## Nutrients (% of daily need)

Calories: 191.72kcal (9.59%), Fat: 8.67g (13.34%), Saturated Fat: 5.21g (32.59%), Carbohydrates: 26.62g (8.87%), Net Carbohydrates: 26.3g (9.57%), Sugar: 17.21g (19.13%), Cholesterol: 36.94mg (12.31%), Sodium: 100.48mg (4.37%), Alcohol: 0.06g (100%), Alcohol %: 0.13% (100%), Protein: 2.49g (4.98%), Selenium: 7.01µg (10.02%), Vitamin A: 275.65IU (5.51%), Manganese: 0.11mg (5.29%), Phosphorus: 31.69mg (3.17%), Vitamin B2: 0.05mg (2.98%), Vitamin E: 0.32mg (2.15%), Calcium: 18.27mg (1.83%), Folate: 7.12µg (1.78%), Vitamin B5: 0.17mg (1.7%), Vitamin B12: 0.1µg (1.65%), Copper: 0.03mg (1.53%), Vitamin D: 0.21µg (1.42%), Zinc: 0.21mg (1.42%), Magnesium: 4.99mg (1.25%), Fiber: 0.31g (1.25%), Vitamin B1: 0.02mg (1.16%), Iron: 0.2mg (1.13%), Potassium: 35.55mg (1.02%)