



Holiday Lane Cake

READY IN



45 min.

SERVINGS



10

CALORIES



374 kcal

DESSERT

Ingredients

- ☐ 3 large eggs
- ☐ 7.2 ounce fluffy frosting mix (white with betty crocker)
- ☐ 10 servings garnish: maraschino cherries (with stems)
- ☐ 1.3 cups milk
- ☐ 0.3 cup vegetable oil
- ☐ 0.5 cup water (boiling)
- ☐ 18.3 ounce duncan hines classic decadent cake mix (white with duncan hines)

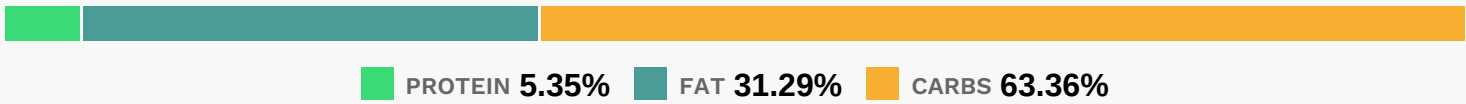
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Beat first 4 ingredients at medium speed with an electric mixer 2 minutes.
- ☐ Pour batter into 3 greased and floured 8-inch round cakepans.
- ☐ Bake at 350 for 15 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool on wire racks. Wrap cake layers in nonstick aluminum foil and freeze 30 minutes. (This step aids in frosting the finished product.)
- ☐ Unwrap layers.
- ☐ Spread Raisin-Nut Filling between layers, reserving about 1 1/3 cups for top of cake.
- ☐ Beat frosting mix and 1/2 cup boiling water at low speed 30 seconds. Scrape down sides of bowl; beat at high speed 5 to 7 minutes or until stiff peaks form.
- ☐ Spread frosting on sides of cake.
- ☐ Spread reserved filling on top of cake.
- ☐ Let stand at least 1 hour before serving.
- ☐ Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:8.1, Glycemic Load:6.5, Inflammation Score:-2, Nutrition Score:7.3595653202223%

Nutrients (% of daily need)

Calories: 373.96kcal (18.7%), Fat: 13.08g (20.12%), Saturated Fat: 3.49g (21.79%), Carbohydrates: 59.58g (19.86%), Net Carbohydrates: 58.85g (21.4%), Sugar: 38.11g (42.35%), Cholesterol: 59.46mg (19.82%), Sodium: 429.78mg (18.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.03g (10.07%), Phosphorus: 238.69mg (23.87%), Vitamin B2: 0.28mg (16.74%), Calcium: 162.89mg (16.29%), Selenium: 9.66µg (13.81%), Vitamin K: 14.28µg (13.6%),

Folate: 44.9µg (11.22%), Vitamin E: 1.38mg (9.22%), Vitamin B1: 0.14mg (9.16%), Iron: 1.33mg (7.37%), Vitamin B3: 1.32mg (6.61%), Manganese: 0.11mg (5.6%), Vitamin B5: 0.51mg (5.1%), Vitamin B12: 0.3µg (4.97%), Vitamin D: 0.64µg (4.24%), Zinc: 0.58mg (3.9%), Copper: 0.06mg (3.1%), Potassium: 106.52mg (3.04%), Vitamin B6: 0.06mg (2.94%), Fiber: 0.73g (2.92%), Magnesium: 11.67mg (2.92%), Vitamin A: 132.66IU (2.65%)