



WHATSheATE



Key Lime Cream Cake

READY IN



175 min.

SERVINGS



12

CALORIES



583 kcal

DESSERT

Ingredients

- ☐ 1 cup graham cracker crumbs (15 squares)
- ☐ 0.5 cup sugar
- ☐ 0.5 cup butter melted
- ☐ 1 box cake mix yellow
- ☐ 2 tablespoons juice of lime (plus water to measure 1 cup)
- ☐ 0.5 cup butter softened
- ☐ 2 teaspoons lime zest grated
- ☐ 3 eggs
- ☐ 14 ounces condensed milk sweetened canned

- ☐ 2 teaspoons lime zest grated
- ☐ 0.5 cup juice of lime
- ☐ 1.5 cups whipping cream (heavy)

Equipment

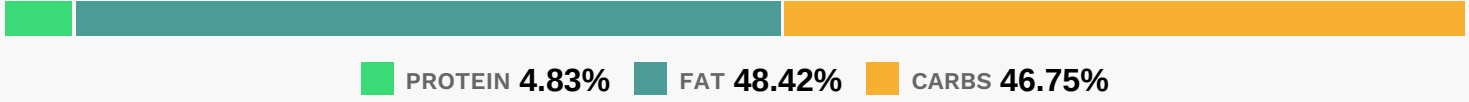
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F. Grease bottoms only of two 8- or 9-inch round cake pans (dark or nonstick pans not recommended). Line pans with waxed paper. Grease waxed papers and sides of pans; lightly flour. In medium bowl, mix cracker crumbs, sugar and melted butter.
- ☐ Spread 2/3 cup of mixture in each pan.
- ☐ In large bowl, beat cake mix, lime juice mixture, softened butter, 2 teaspoons lime peel and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour into pans.
- ☐ Bake 8-inch rounds 36 to 43 minutes, 9-inch rounds 32 to 38 minutes, or until toothpick inserted in center comes out clean. Run sharp knife around sides of pans to loosen cakes. Cool in pans 15 minutes.
- ☐ Remove from pans to cooling rack, placing cakes crumb-mixture-side-up and removing waxed paper from tops of cakes. Cool completely, about 1 hour.
- ☐ To make Creamy Key Lime Filling and Frosting, in small bowl, stir together condensed milk, 2 teaspoons lime peel and 1/2 cup lime juice; set aside. Beat whipping cream in chilled medium bowl with electric mixer on high speed until soft peaks form. Fold milk mixture into whipped cream just until blended.

- ☐
- Place 1 layer, crumb side up, on serving plate.
- ☐
- Spread with 1 cup filling to within 1/4 inch of edge.
- ☐
- Add second layer, crumb side up; frost side and top of cake with remaining filling. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:26.59, Glycemic Load:20.58, Inflammation Score:-6, Nutrition Score:9.3778260894444%

Flavonoids

Eriodictyol: 0.28mg, Eriodictyol: 0.28mg, Eriodictyol: 0.28mg, Eriodictyol: 0.28mg Hesperetin: 1.42mg, Hesperetin: 1.42mg, Hesperetin: 1.42mg, Hesperetin: 1.42mg Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 582.53kcal (29.13%), Fat: 31.88g (49.05%), Saturated Fat: 16.25g (101.58%), Carbohydrates: 69.28g (23.09%), Net Carbohydrates: 68.45g (24.89%), Sugar: 47.71g (53.01%), Cholesterol: 106.12mg (35.37%), Sodium: 575.79mg (25.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.15g (14.31%), Phosphorus: 276.74mg (27.67%), Vitamin A: 1166.35IU (23.33%), Calcium: 223.33mg (22.33%), Vitamin B2: 0.37mg (21.79%), Selenium: 10.62µg (15.17%), Folate: 44.2µg (11.05%), Vitamin B1: 0.16mg (10.69%), Vitamin E: 1.38mg (9.2%), Iron: 1.49mg (8.29%), Vitamin B3: 1.38mg (6.92%), Vitamin B5: 0.68mg (6.85%), Potassium: 220.6mg (6.3%), Vitamin C: 5.03mg (6.09%), Vitamin B12: 0.36µg (5.99%), Magnesium: 21.96mg (5.49%), Zinc: 0.8mg (5.31%), Vitamin D: 0.76µg (5.08%), Vitamin B6: 0.09mg (4.62%), Manganese: 0.09mg (4.52%), Fiber: 0.82g (3.3%), Vitamin K: 3.17µg (3.02%), Copper: 0.05mg (2.68%)