



Layered Lemon Tres Leches Cake

READY IN



153 min.

SERVINGS



33

CALORIES



138 kcal

DESSERT

Ingredients

- 0.5 cup knudsen cream sour
- 12 oz evaporated milk canned
- 3 oz jell-o lemon flavor gelatin
- 0.3 cup juice of lemon
- 14 oz condensed milk sweetened canned
- 2 cups cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)

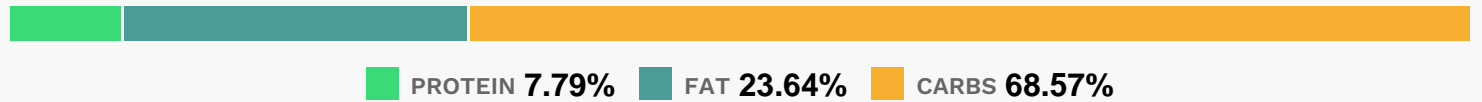
Equipment

- bowl
- oven
- whisk
- blender

Directions

- Heat oven to 350F.
- Prepare cake batter and bake as directed on package for 2 (9-inch) round layers, blending dry gelatin mix into batter before pouring into prepared pans. Cool cakes completely in pans.
- Pierce cakes with large fork at 1/4-inch intervals. Blend next 3 ingredients in blender until well blended; slowly pour over cakes.
- Refrigerate 1 hour or until liquid is absorbed. (Liquid will be absorbed slowly by the cakes.)
- Mix 1/2 cup COOL WHIP and lemon juice in medium bowl with whisk until blended; stir in remaining COOL WHIP. Stack cake layers on plate, filling and frosting with COOL WHIP mixture.

Nutrition Facts



Properties

Glycemic Index:1.85, Glycemic Load:3.99, Inflammation Score:-1, Nutrition Score:2.8613043498734%

Flavonoids

Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg Hesperetin: 0.27mg, Hesperetin: 0.27mg, Hesperetin: 0.27mg, Hesperetin: 0.27mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 138.11kcal (6.91%), Fat: 3.68g (5.66%), Saturated Fat: 2.31g (14.41%), Carbohydrates: 24.01g (8.01%), Net Carbohydrates: 23.84g (8.67%), Sugar: 17.63g (19.58%), Cholesterol: 9.23mg (3.08%), Sodium: 151.15mg (6.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.73g (5.46%), Phosphorus: 113.95mg (11.39%), Calcium: 102.31mg (10.23%), Vitamin B2: 0.13mg (7.52%), Selenium: 3.78µg (5.4%), Folate: 13.91µg (3.48%), Vitamin B1: 0.05mg (3.45%), Potassium: 96.6mg (2.76%), Vitamin B5: 0.22mg (2.17%), Vitamin B3: 0.43mg (2.14%), Magnesium: 8.15mg (2.04%), Iron: 0.36mg (2%), Zinc: 0.28mg (1.88%), Manganese: 0.03mg (1.72%), Vitamin A: 81.94IU (1.64%),

Vitamin C: 1.26mg (1.52%), Vitamin B12: 0.09µg (1.43%), Vitamin E: 0.21mg (1.41%), Copper: 0.02mg (1.03%)