



Lemon Buttermilk Cake

READY IN



90 min.

SERVINGS



24

CALORIES



208 kcal

DESSERT

Ingredients

- ☐ 1 box lemon cake mix
- ☐ 1 cup buttermilk
- ☐ 0.5 cup vegetable oil
- ☐ 3 eggs
- ☐ 0.3 cup shortening
- ☐ 0.3 cup butter softened
- ☐ 1 teaspoon lemon zest grated
- ☐ 2 tablespoons juice of lemon
- ☐ 3 cups powdered sugar

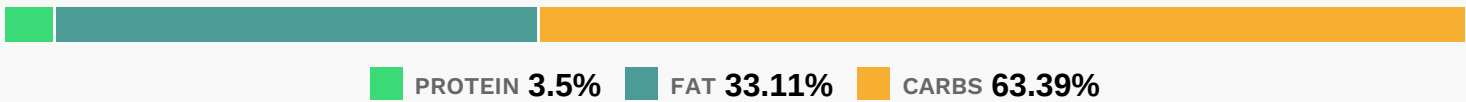
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom and sides of 15x10x1-inch pan with baking spray with flour.
- ☐ In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour into pan.
- ☐ Bake 20 to 25 minutes (22 to 28 minutes for dark or nonstick pan) or until toothpick inserted in center comes out clean and cake springs back when lightly touched in center. Cool completely, about 1 hour.
- ☐ In medium bowl, beat frosting ingredients on high speed until smooth and creamy; add more lemon juice if needed.
- ☐ Spread over cake. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:1.29, Glycemic Load:0.15, Inflammation Score:-1, Nutrition Score:2.8308695710224%

Flavonoids

Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 207.87kcal (10.39%), Fat: 7.75g (11.92%), Saturated Fat: 2.09g (13.05%), Carbohydrates: 33.38g (11.13%), Net Carbohydrates: 33.11g (12.04%), Sugar: 24.54g (27.27%), Cholesterol: 21.56mg (7.19%), Sodium: 205.3mg (8.93%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.85g (3.69%), Phosphorus: 87mg (8.7%), Calcium: 61.34mg (6.13%), Vitamin B2: 0.1mg (5.67%), Folate: 18.03µg (4.51%), Vitamin E: 0.61mg (4.08%), Selenium: 2.8µg (4%), Vitamin B1: 0.06mg (3.86%), Vitamin K: 3.86µg (3.67%), Vitamin A: 159.09IU (3.18%), Iron: 0.56mg (3.11%), Vitamin B3: 0.51mg (2.57%), Vitamin B5: 0.22mg (2.25%), Manganese: 0.04mg (2.19%), Vitamin B12: 0.12µg (1.99%), Vitamin D: 0.24µg (1.6%), Vitamin B6: 0.03mg (1.53%), Copper: 0.02mg (1.16%), Zinc: 0.17mg (1.13%), Fiber: 0.27g (1.08%)