



## Lemon Cake with Raspberry Mousse

READY IN



130 min.

SERVINGS



16

CALORIES



260 kcal

DESSERT

### Ingredients

- 1 box lemon cake mix
- 1 cup buttermilk
- 0.5 cup vegetable oil
- 1 teaspoon lemon zest grated
- 3 eggs
- 2 cups peach pie filling (from 21-oz can)
- 1.5 cups whipping cream
- 1 serving raspberries fresh
- 1 leaves mint leaves

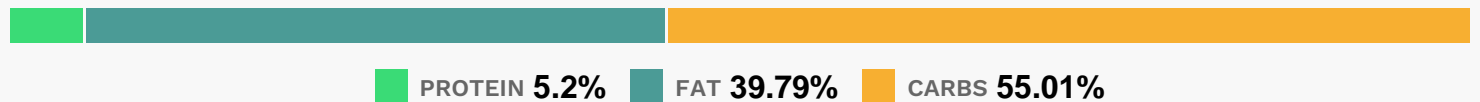
## Equipment

- bowl
- oven
- knife
- hand mixer

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Grease or spray two 8- or 9-inch round cake pans. In large bowl, beat cake mix, buttermilk, oil, lemon peel and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- Pour into pans.
- Bake as directed on box. Cool 10 minutes. Run knife around side of pans to loosen cakes; remove from pans to cooling racks. Cool completely, about 1 hour.
- Place 1 cake layer, rounded side down, on serving plate.
- Spread 3/4 cup of the pie filling over cake layer to within 1/4 inch of edge. Top with second layer, rounded side up.
- In chilled medium bowl, beat whipping cream with electric mixer on high speed until soft peaks form. Beat in remaining 1 1/4 cups pie filling on low speed just until blended. Frost side and top of cake with raspberry mousse.
- Garnish with fresh raspberries and mint leaves. Store loosely covered in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:3.56, Glycemic Load:0.28, Inflammation Score:-3, Nutrition Score:5.1700000140978%

## Flavonoids

Cyanidin: 1.72mg, Cyanidin: 1.72mg, Cyanidin: 1.72mg, Cyanidin: 1.72mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg Catechin:

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## **Nutrients (% of daily need)**

Calories: 259.5kcal (12.97%), Fat: 11.65g (17.92%), Saturated Fat: 6.41g (40.04%), Carbohydrates: 36.24g (12.08%), Net Carbohydrates: 35.3g (12.84%), Sugar: 19.65g (21.84%), Cholesterol: 57.55mg (19.18%), Sodium: 282.67mg (12.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.43g (6.85%), Phosphorus: 145.37mg (14.54%), Vitamin B2: 0.18mg (10.88%), Calcium: 107.07mg (10.71%), Vitamin A: 405.82IU (8.12%), Folate: 28.3µg (7.07%), Selenium: 4.82µg (6.89%), Vitamin B1: 0.09mg (6.29%), Iron: 0.96mg (5.31%), Vitamin E: 0.76mg (5.04%), Manganese: 0.1mg (4.9%), Vitamin D: 0.72µg (4.78%), Vitamin K: 4.67µg (4.44%), Vitamin B3: 0.82mg (4.08%), Vitamin B5: 0.38mg (3.83%), Fiber: 0.94g (3.76%), Vitamin B12: 0.21µg (3.51%), Vitamin B6: 0.06mg (2.96%), Copper: 0.06mg (2.76%), Potassium: 87.21mg (2.49%), Zinc: 0.33mg (2.21%), Magnesium: 8.72mg (2.18%), Vitamin C: 1.78mg (2.16%)