



Lemon Cake with Whipping Cream Mousse

READY IN



130 min.

SERVINGS



16

CALORIES



288 kcal

DESSERT

Ingredients

- ☐ 10 ounces lemon curd
- ☐ 2 teaspoons lemon zest grated
- ☐ 0.3 cup powdered sugar
- ☐ 2 cups whipping cream
- ☐ 1 package cake mix white

Equipment

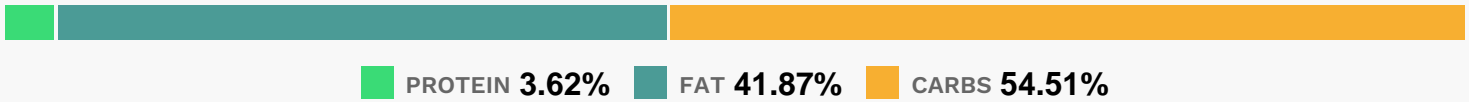
- ☐ bowl
- ☐ oven

☐ hand mixer

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans). Make, bake and cool cake as directed on box for two 8-inch or 9-inch round pans.
- ☐ In chilled medium bowl, beat whipping cream and powdered sugar with electric mixer on high speed until stiff peaks form. Fold in lemon curd and lemon peel.
- ☐ Place 1 cake layer, rounded side down, on serving plate.
- ☐ Spread with 1 cup of the lemon mixture to within 1/4 inch of edge. Top with second layer. Frost side and top of cake with remaining lemon mixture. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:3.7099999992744%

Nutrients (% of daily need)

Calories: 288.12kcal (14.41%), Fat: 13.56g (20.87%), Saturated Fat: 8.52g (53.24%), Carbohydrates: 39.72g (13.24%), Net Carbohydrates: 39.31g (14.29%), Sugar: 26.94g (29.93%), Cholesterol: 33.62mg (11.21%), Sodium: 285.17mg (12.4%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.64g (5.28%), Phosphorus: 126.18mg (12.62%), Calcium: 90.75mg (9.08%), Vitamin A: 437.45IU (8.75%), Vitamin B2: 0.13mg (7.45%), Folate: 23.84µg (5.96%), Selenium: 3.68µg (5.26%), Vitamin B1: 0.08mg (5.08%), Vitamin B3: 0.79mg (3.96%), Vitamin E: 0.56mg (3.7%), Iron: 0.66mg (3.68%), Manganese: 0.07mg (3.33%), Vitamin D: 0.48µg (3.17%), Vitamin K: 1.82µg (1.74%), Vitamin B5: 0.17mg (1.72%), Fiber: 0.42g (1.67%), Copper: 0.03mg (1.49%), Zinc: 0.22mg (1.47%), Magnesium: 5.67mg (1.42%), Potassium: 48.73mg (1.39%)