



Lemon Cheese Cake

READY IN



45 min.

SERVINGS



8

CALORIES



821 kcal

DESSERT

Ingredients

- 1 cup butter
- 6 egg yolks
- 3 eggs
- 0.3 cup flour all-purpose
- 3.5 ounce vanilla pudding mix instant
- 1 cup juice of lemon fresh
- 4 tablespoons lemon zest grated
- 1 cup milk
- 0.3 cup vegetable oil

- 1.5 cups sugar white
- 18.3 ounce duncan hines classic decadent cake mix yellow

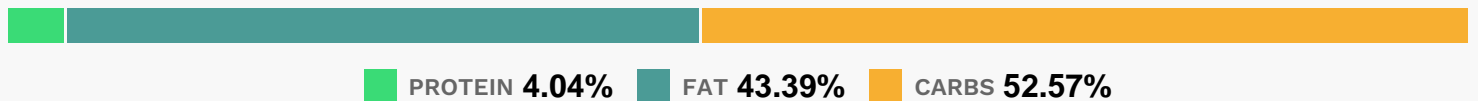
Equipment

- oven
- double boiler

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round cake layer pans.
- Combine the cake mix, instant vanilla pudding, milk, vegetable oil and the 3 whole eggs.
- Mix until blended.
- Pour batter into the prepared pans.
- Bake at 350 degrees F (175 degrees C) for 25 minutes or until cakes test done. Set aside cakes to cool.
- To Make Lemon Cheese Filling: In the top half of a double boiler combine the egg yolks, white sugar, butter or margarine, flour, grated lemon rind and lemon juice. Cook stirring constantly over medium heat until mixture is thick enough to spread.
- Let cool before spreading between cooled cake layers.

Nutrition Facts



Properties

Glycemic Index:29.14, Glycemic Load:28.89, Inflammation Score:-6, Nutrition Score:13.516521744106%

Flavonoids

Eriodictyol: 1.49mg, Eriodictyol: 1.49mg, Eriodictyol: 1.49mg, Eriodictyol: 1.49mg Hesperetin: 4.41mg, Hesperetin: 4.41mg, Hesperetin: 4.41mg, Hesperetin: 4.41mg Naringenin: 0.42mg, Naringenin: 0.42mg, Naringenin: 0.42mg, Naringenin: 0.42mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 820.83kcal (41.04%), Fat: 40.31g (62.01%), Saturated Fat: 19.42g (121.38%), Carbohydrates: 109.85g (36.62%), Net Carbohydrates: 108.49g (39.45%), Sugar: 77.79g (86.43%), Cholesterol: 271.85mg (90.62%), Sodium: 774.46mg (33.67%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.45g (16.9%), Phosphorus: 330.69mg (33.07%), Selenium: 17.14µg (24.49%), Vitamin B2: 0.38mg (22.52%), Calcium: 214.87mg (21.49%), Folate: 85.93µg (21.48%), Vitamin A: 1045.6IU (20.91%), Vitamin K: 20.81µg (19.82%), Vitamin C: 15.67mg (19%), Vitamin E: 2.59mg (17.26%), Vitamin B1: 0.24mg (15.87%), Iron: 2.27mg (12.6%), Vitamin B12: 0.69µg (11.46%), Vitamin B5: 1.1mg (11.04%), Vitamin D: 1.39µg (9.3%), Vitamin B3: 1.83mg (9.14%), Manganese: 0.17mg (8.48%), Vitamin B6: 0.17mg (8.27%), Zinc: 0.9mg (6.03%), Fiber: 1.37g (5.46%), Potassium: 164.07mg (4.69%), Copper: 0.09mg (4.38%), Magnesium: 16.49mg (4.12%)