

Lemon Glazed Cake

READY IN



85 min.

SERVINGS



15

CALORIES



261 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter melted
- ☐ 2 cups confectioners' sugar
- ☐ 4 eggs
- ☐ 3 ounce jell-o® mix lemon flavored
- ☐ 18.3 ounce lemon cake mix
- ☐ 0.3 cup juice of lemon
- ☐ 0.8 cup vegetable oil
- ☐ 1 tablespoon water

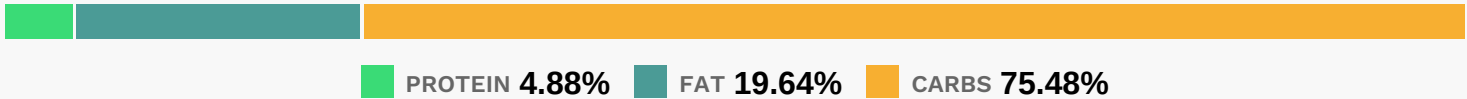
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch pan.
- ☐ In a large bowl, stir together cake mix and gelatin mix. Make a well in the center and pour in oil, 1/2 cup water and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed.
- ☐ Pour batter into prepared pan.
- ☐ Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.
- ☐ To make the Glaze: In a medium bowl, combine lemon juice and confectioners' sugar. Beat in the melted butter and 1 tablespoon water. Poke holes in the top of the cake and pour glaze over.

Nutrition Facts



Properties

Glycemic Index:3.33, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:4.1456521542176%

Flavonoids

Eriodictyol: 0.26mg, Eriodictyol: 0.26mg, Eriodictyol: 0.26mg, Eriodictyol: 0.26mg Hesperetin: 0.78mg, Hesperetin: 0.78mg, Hesperetin: 0.78mg, Hesperetin: 0.78mg Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 261.4kcal (13.07%), Fat: 5.78g (8.89%), Saturated Fat: 2.22g (13.88%), Carbohydrates: 49.98g (16.66%), Net Carbohydrates: 49.55g (18.02%), Sugar: 35.64g (39.6%), Cholesterol: 47.66mg (15.89%), Sodium: 306.61mg (13.33%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.23g (6.46%), Phosphorus: 139.03mg (13.9%), Vitamin

B2: 0.14mg (8.24%), Calcium: 80.48mg (8.05%), Folate: 30.28µg (7.57%), Selenium: 5.14µg (7.34%), Vitamin B1: 0.09mg (5.73%), Iron: 0.94mg (5.25%), Vitamin K: 5.18µg (4.93%), Vitamin E: 0.67mg (4.47%), Vitamin B3: 0.81mg (4.07%), Manganese: 0.07mg (3.55%), Vitamin B5: 0.32mg (3.15%), Vitamin C: 2.1mg (2.54%), Vitamin B6: 0.05mg (2.46%), Vitamin B12: 0.14µg (2.37%), Vitamin A: 110.33IU (2.21%), Copper: 0.04mg (2.11%), Fiber: 0.43g (1.72%), Zinc: 0.25mg (1.67%), Vitamin D: 0.23µg (1.56%), Magnesium: 5.34mg (1.34%), Potassium: 39.15mg (1.12%)