

Lemon Pound Cake

READY IN



50 min.

SERVINGS



12

CALORIES



255 kcal

DESSERT

Ingredients

- 8 ounces cream cheese softened
- 4 eggs
- 1 package lemon cake mix (regular size)
- 0.8 cup milk

Equipment

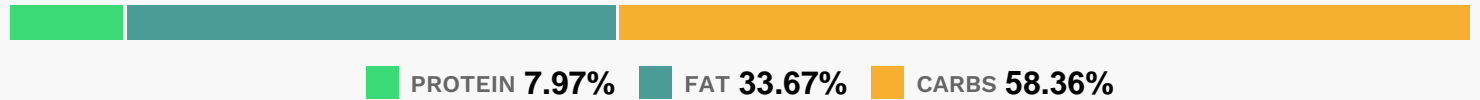
- bowl
- frying pan
- oven

- wire rack
- toothpicks

Directions

- In a large bowl, beat cream cheese until smooth; gradually beat in milk.
- Add dry cake mix and eggs; beat until combined. Beat on medium speed for 2 minutes.
- Pour into a greased and floured 10-in. fluted tube pan.
- Bake at 350° for 40–45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:5.42, Glycemic Load:0.55, Inflammation Score:-3, Nutrition Score:5.8652174006338%

Nutrients (% of daily need)

Calories: 254.82kcal (12.74%), Fat: 9.58g (14.74%), Saturated Fat: 5.26g (32.87%), Carbohydrates: 37.37g (12.46%), Net Carbohydrates: 36.85g (13.4%), Sugar: 20.15g (22.39%), Cholesterol: 75.48mg (25.16%), Sodium: 399.61mg (17.37%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.1g (10.21%), Phosphorus: 198.22mg (19.82%), Calcium: 136.21mg (13.62%), Vitamin B2: 0.23mg (13.59%), Selenium: 7.71µg (11.01%), Folate: 37.89µg (9.47%), Vitamin B1: 0.12mg (7.89%), Vitamin A: 357.73IU (7.15%), Iron: 1.17mg (6.52%), Vitamin B5: 0.55mg (5.46%), Vitamin B3: 1.04mg (5.21%), Vitamin B12: 0.3µg (4.96%), Vitamin E: 0.72mg (4.8%), Manganese: 0.09mg (4.45%), Vitamin B6: 0.08mg (3.9%), Zinc: 0.46mg (3.08%), Vitamin D: 0.46µg (3.07%), Potassium: 88.31mg (2.52%), Magnesium: 9.6mg (2.4%), Copper: 0.05mg (2.26%), Fiber: 0.52g (2.07%), Vitamin K: 1.74µg (1.65%)