



Lemon-Raspberry Cake

 Dairy Free

READY IN



105 min.

SERVINGS



16

CALORIES



356 kcal

DESSERT

Ingredients

- 1 box lemon cake mix
- 6 tablespoons raspberry jam
- 1.3 cups butter softened
- 2 teaspoons lemon zest grated
- 3 tablespoons juice of lemon
- 3 cups powdered sugar

Equipment

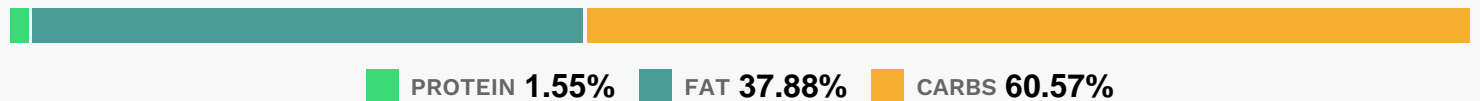
- bowl

- oven
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Grease or lightly spray bottoms only of three 9-inch round cake pans.
- In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 2 minutes (do not overbeat).
- Pour into pans.
- Bake 15 to 22 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely, about 1 hour.
- Fill layers with raspberry preserves. To make frosting, in medium bowl, beat butter, lemon peel and lemon juice on medium speed 30 seconds. Gradually beat in powdered sugar. Beat 2 to 3 minutes longer or until light and fluffy. Frost side and top of cake with frosting. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:3.44, Glycemic Load:2.8, Inflammation Score:-4, Nutrition Score:3.4556521488273%

Flavonoids

Eriodictyol: 0.14mg, Eriodictyol: 0.14mg, Eriodictyol: 0.14mg, Eriodictyol: 0.14mg Hesperetin: 0.41mg, Hesperetin: 0.41mg, Hesperetin: 0.41mg, Hesperetin: 0.41mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 355.53kcal (17.78%), Fat: 15.19g (23.36%), Saturated Fat: 3.49g (21.79%), Carbohydrates: 54.64g (18.21%), Net Carbohydrates: 54.14g (19.69%), Sugar: 39.71g (44.12%), Cholesterol: 0mg (0%), Sodium: 405.36mg (17.62%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.4g (2.79%), Vitamin A: 634.65IU (12.69%), Phosphorus: 105.93mg (10.59%), Calcium: 75.73mg (7.57%), Folate: 23.57µg (5.89%), Vitamin E: 0.86mg (5.74%), Vitamin B2: 0.09mg (5.4%), Vitamin B1: 0.08mg (5.23%), Iron: 0.73mg (4.04%), Vitamin B3: 0.76mg (3.79%), Manganese: 0.07mg (3.3%), Vitamin C: 2.11mg (2.55%), Fiber: 0.51g (2.02%), Selenium: 1.26µg (1.8%), Copper: 0.03mg (1.65%),

Vitamin B6: 0.03mg (1.49%), Vitamin B5: 0.14mg (1.38%), Magnesium: 4.27mg (1.07%)