



Lemon-Raspberry Celebration Cake

READY IN



180 min.

SERVINGS



8

CALORIES



1075 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 3 tablespoons cornstarch
- 4 eggs
- 8 servings mint leaves fresh
- 0.3 cup granulated sugar
- 1 box jell-o lemon flavor pudding & pie filling instant (4-serving size)
- 1 cup baileys irish cream
- 1 box lemon cake mix
- 1 teaspoon juice of lemon fresh

- 4 cups powdered sugar
- 8 servings raspberries fresh
- 10 oz raspberries red frozen organic thawed cascadian farm®
- 0.3 cup raspberry jam red seedless
- 1 cup cream sour
- 1 teaspoon vanilla
- 0.3 cup vegetable oil

Equipment

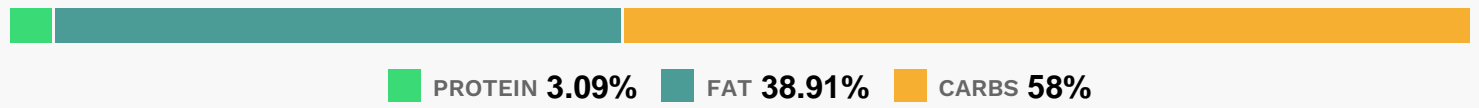
- bowl
- sauce pan
- oven
- whisk
- hand mixer
- toothpicks
- measuring cup

Directions

- Heat oven to 350F (325F for dark or nonstick pans). Spray 2 (9-inch) round cake pans with cooking spray. In large bowl, beat all cake ingredients with electric mixer on medium speed 5 minutes, scraping bowl occasionally, until well blended.
- Pour batter into pans.
- Bake 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove cakes from pans to cooling racks. Cool completely, about 1 hour.
- Meanwhile, drain thawed raspberries, reserving juice in 2-cup measuring cup. Set raspberries aside.
- Add enough water to juice to measure 1 1/4 cups. In 2-quart saucepan, mix granulated sugar and cornstarch. Gradually stir in juice mixture with whisk.
- Heat to boiling over medium-high heat, stirring occasionally, until thickened and bubbly.

- Remove from heat; transfer to medium bowl. Stir in lemon juice. Gently fold in reserved raspberries. Cover; refrigerate until chilled.
- In large bowl, beat butter with electric mixer on medium speed until light and fluffy. On low speed, beat in powdered sugar, 1 cup at a time, until blended.
- Add raspberry jam and vanilla; beat until frosting is smooth and spreadable.
- Place 1 cake layer on serving plate; spread with desired amount of raspberry filling. Top with second layer. Frost side and top of cake with thin layer of frosting to seal in crumbs. Refrigerate 30 minutes. Frost cake with remaining frosting.
- Garnish with fresh raspberries and mint. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:28.39, Glycemic Load:12.45, Inflammation Score:-7, Nutrition Score:16.452608720116%

Flavonoids

Cyanidin: 43.68mg, Cyanidin: 43.68mg, Cyanidin: 43.68mg, Cyanidin: 43.68mg Petunidin: 0.3mg, Petunidin: 0.3mg, Petunidin: 0.3mg, Petunidin: 0.3mg Delphinidin: 1.26mg, Delphinidin: 1.26mg, Delphinidin: 1.26mg, Delphinidin: 1.26mg Malvidin: 0.12mg, Malvidin: 0.12mg, Malvidin: 0.12mg, Malvidin: 0.12mg Pelargonidin: 0.94mg, Pelargonidin: 0.94mg, Pelargonidin: 0.94mg, Pelargonidin: 0.94mg Peonidin: 0.11mg, Peonidin: 0.11mg, Peonidin: 0.11mg, Peonidin: 0.11mg Catechin: 1.25mg, Catechin: 1.25mg, Catechin: 1.25mg, Catechin: 1.25mg Epigallocatechin: 0.44mg, Epigallocatechin: 0.44mg, Epigallocatechin: 0.44mg, Epigallocatechin: 0.44mg Epicatechin: 3.36mg, Epicatechin: 3.36mg, Epicatechin: 3.36mg, Epicatechin: 3.36mg Epigallocatechin 3-gallate: 0.52mg, Epigallocatechin 3-gallate: 0.52mg, Epigallocatechin 3-gallate: 0.52mg, Epigallocatechin 3-gallate: 0.52mg Eriodictyol: 0.34mg, Eriodictyol: 0.34mg, Eriodictyol: 0.34mg, Eriodictyol: 0.34mg Hesperetin: 0.19mg, Hesperetin: 0.19mg, Hesperetin: 0.19mg, Hesperetin: 0.19mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 1mg, Quercetin: 1mg, Quercetin: 1mg, Quercetin: 1mg

Nutrients (% of daily need)

Calories: 1074.79kcal (53.74%), Fat: 46.07g (70.87%), Saturated Fat: 22.99g (143.7%), Carbohydrates: 154.47g (51.49%), Net Carbohydrates: 147.23g (53.54%), Sugar: 113.15g (125.73%), Cholesterol: 159.84mg (53.28%), Sodium: 700.81mg (30.47%), Alcohol: 4.15g (100%), Alcohol %: 1.44% (100%), Protein: 8.24g (16.47%), Manganese: 0.8mg (39.76%), Vitamin C: 27.07mg (32.81%), Phosphorus: 304.13mg (30.41%), Fiber: 7.24g (28.97%), Vitamin K: 28.51µg (27.15%), Vitamin B2: 0.37mg (21.82%), Vitamin A: 1081.02IU (21.62%), Calcium: 214.48mg (21.45%), Vitamin E:

3.18mg (21.23%), Folate: 79.73µg (19.93%), Selenium: 11.01µg (15.73%), Iron: 2.59mg (14.39%), Vitamin B1: 0.2mg (13.27%), Vitamin B3: 2.15mg (10.73%), Vitamin B5: 1.02mg (10.22%), Copper: 0.18mg (8.88%), Magnesium: 35.1mg (8.77%), Vitamin B6: 0.16mg (7.84%), Potassium: 267.03mg (7.63%), Zinc: 1.01mg (6.72%), Vitamin B12: 0.37µg (6.15%), Vitamin D: 0.44µg (2.93%)