



Lemon-Topped Celebration Cake

 Dairy Free

READY IN



125 min.

SERVINGS



6

CALORIES



617 kcal

DESSERT

Ingredients

- 2 egg whites
- 1 container fluffy frosting white
- 0.5 cup lemon curd (from 9-)
- 6 oz raspberries fresh
- 3 tablespoons vegetable oil
- 0.5 cup water
- 1.7 cups cake mix white

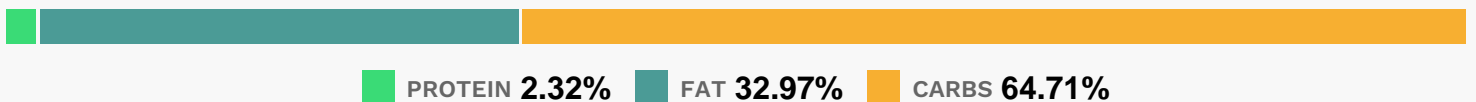
Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- cake form

Directions

- Heat oven to 350F (325F for dark or nonstick pan). Generously spray bottom and side of 8- or 9-inch round cake pan with baking spray with flour.
- In large bowl, beat cake mix, water, oil and egg whites with electric mixer on low speed until moistened, then on medium speed 2 minutes, scraping bowl occasionally.
- Pour into pan.
- Bake as directed on box for 8- or 9-inch round. Cool 10 minutes.
- Remove cake from pan to cooling rack. Cool completely, about 1 hour.
- Spread lemon curd on top of cake to within 1 1/2 inches of edge. In decorating bag with star tip, place about 1/2 cup frosting; set aside.
- Spread remaining frosting on side and up to edge of lemon curd on top of cake.
- Place raspberries in circle on top of cake where frosting and lemon curd meet. Pipe reserved frosting along lower edge of cake. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:11.5, Glycemic Load:22.88, Inflammation Score:-2, Nutrition Score:7.6169566265915%

Flavonoids

Cyanidin: 12.98mg, Cyanidin: 12.98mg, Cyanidin: 12.98mg, Cyanidin: 12.98mg Petunidin: 0.09mg, Petunidin: 0.09mg, Petunidin: 0.09mg, Petunidin: 0.09mg Delphinidin: 0.37mg, Delphinidin: 0.37mg, Delphinidin: 0.37mg, Delphinidin: 0.37mg Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg Pelargonidin: 0.28mg, Pelargonidin: 0.28mg, Pelargonidin: 0.28mg, Pelargonidin: 0.28mg Peonidin: 0.03mg, Peonidin: 0.03mg,

Peonidin: 0.03mg, Peonidin: 0.03mg Catechin: 0.37mg, Catechin: 0.37mg, Catechin: 0.37mg, Catechin: 0.37mg
Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg
Epicatechin: 1mg, Epicatechin: 1mg, Epicatechin: 1mg, Epicatechin: 1mg Epigallocatechin 3-gallate: 0.15mg,
Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg
Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.3mg, Quercetin:
0.3mg, Quercetin: 0.3mg, Quercetin: 0.3mg

Nutrients (% of daily need)

Calories: 616.91kcal (30.85%), Fat: 22.71g (34.95%), Saturated Fat: 5.24g (32.73%), Carbohydrates: 100.3g
(33.43%), Net Carbohydrates: 97.97g (35.63%), Sugar: 78.39g (87.1%), Cholesterol: 0mg (0%), Sodium: 499.02mg
(21.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.6g (7.2%), Vitamin K: 25.83µg (24.6%), Vitamin B2:
0.38mg (22.11%), Phosphorus: 161.19mg (16.12%), Vitamin E: 2.34mg (15.57%), Manganese: 0.27mg (13.74%), Folate:
41.1µg (10.27%), Calcium: 100.11mg (10.01%), Fiber: 2.33g (9.32%), Vitamin C: 7.43mg (9%), Selenium: 5.65µg
(8.06%), Vitamin B1: 0.11mg (7.05%), Vitamin B3: 1.32mg (6.62%), Iron: 1.12mg (6.25%), Magnesium: 12.8mg (3.2%),
Copper: 0.06mg (3.2%), Potassium: 110.6mg (3.16%), Vitamin B5: 0.27mg (2.75%), Zinc: 0.37mg (2.44%), Vitamin
B6: 0.03mg (1.38%)