



Lemon Velvet Cream Cake

READY IN



120 min.

SERVINGS



12

CALORIES



345 kcal

DESSERT

Ingredients

- ☐ 1 box lemon cake mix
- ☐ 3 oz cream cheese softened
- ☐ 1 tablespoon milk
- ☐ 1 tablespoon lemon zest grated
- ☐ 2 cups whipping cream
- ☐ 0.7 cup powdered sugar
- ☐ 1 serving pretzel twists

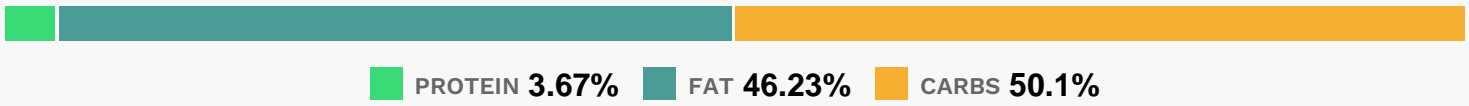
Equipment

- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms only of 2 (8- or 9-inch) round cake pans with shortening (do not use cooking spray).
- ☐ Make, bake and cool cake as directed on box for 8- or 9-inch round cake pans. Refrigerate layers 45 minutes for easier handling.
- ☐ Meanwhile, in large bowl, beat cream cheese, milk and 1 tablespoon lemon peel with electric mixer on low speed until smooth. Beat in whipping cream and powdered sugar. Beat on high speed, scraping bowl occasionally, until stiff peaks form.
- ☐ Slice each cake layer in half horizontally to make a total of 4 layers. (To cut, mark side of cake with toothpicks and cut with long, thin knife.)
- ☐ Place 1 cake layer on serving plate.
- ☐ Spread 1/2 cup of the whipped cream mixture on top. Repeat with remaining layers. Frost side and top of cake with remaining whipped cream mixture.
- ☐ Garnish with lemon twists. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:12.33, Glycemic Load:0.18, Inflammation Score:-4, Nutrition Score:5.2134782335033%

Nutrients (% of daily need)

Calories: 345.46kcal (17.27%), Fat: 18g (27.69%), Saturated Fat: 11.28g (70.48%), Carbohydrates: 43.88g (14.63%), Net Carbohydrates: 43.31g (15.75%), Sugar: 26.68g (29.64%), Cholesterol: 52.13mg (17.38%), Sodium: 348.28mg (15.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.21g (6.43%), Phosphorus: 165.58mg (16.56%), Vitamin A: 680.56IU (13.61%), Calcium: 126.26mg (12.63%), Vitamin B2: 0.19mg (11.42%), Folate: 31.74µg (7.93%), Vitamin B1:

0.11mg (7.36%), Vitamin E: 0.82mg (5.5%), Iron: 0.96mg (5.31%), Vitamin B3: 1.04mg (5.18%), Selenium: 3.16µg (4.52%), Vitamin D: 0.65µg (4.32%), Manganese: 0.08mg (4.23%), Vitamin B5: 0.3mg (3.05%), Vitamin B6: 0.05mg (2.64%), Vitamin K: 2.67µg (2.55%), Fiber: 0.57g (2.29%), Vitamin B12: 0.13µg (2.15%), Potassium: 70.28mg (2.01%), Magnesium: 7.97mg (1.99%), Copper: 0.04mg (1.89%), Zinc: 0.25mg (1.7%), Vitamin C: 0.88mg (1.07%)