



Lemonade Party Cake

 Dairy Free  Popular

READY IN



190 min.

SERVINGS



12

CALORIES



365 kcal

DESSERT

Ingredients

- 1 box lemon cake mix
- 12 oz lemonade concentrate frozen thawed canned
- 0.8 cup powdered sugar
- 12 oz fluffy frosting white
- 1 serving sprinkles yellow

Equipment

- bowl
- frying pan

- oven
- knife
- wire rack

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake as directed on box for 13x9-inch pan. Cool in pan on cooling rack 15 minutes.
- In small bowl, mix lemonade concentrate and powdered sugar until well blended. Poke holes using fork every 1/2 inch over top of warm cake, wiping fork occasionally to reduce sticking.
- Drizzle lemonade mixture evenly over top of cake. Run knife around sides of pan to loosen cake. Refrigerate about 2 hours or until chilled.
- Drop frosting by spoonfuls over top of chilled cake; spread evenly.
- Sprinkle with colored sugar. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:3.58, Glycemic Load:8.28, Inflammation Score:-1, Nutrition Score:4.1378261161887%

Nutrients (% of daily need)

Calories: 365.31kcal (18.27%), Fat: 6.03g (9.28%), Saturated Fat: 1.59g (9.92%), Carbohydrates: 77.17g (25.72%), Net Carbohydrates: 76.57g (27.84%), Sugar: 57.25g (63.61%), Cholesterol: 0mg (0%), Sodium: 367.94mg (16%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.66g (3.31%), Phosphorus: 140.65mg (14.06%), Vitamin B2: 0.19mg (10.97%), Calcium: 93.82mg (9.38%), Folate: 33.55µg (8.39%), Vitamin B1: 0.11mg (7.2%), Vitamin E: 0.86mg (5.7%), Vitamin B3: 1.09mg (5.45%), Iron: 0.97mg (5.4%), Vitamin K: 4.99µg (4.75%), Vitamin C: 3.71mg (4.5%), Manganese: 0.09mg (4.31%), Fiber: 0.6g (2.41%), Selenium: 1.48µg (2.11%), Vitamin B5: 0.2mg (2.05%), Vitamin B6: 0.04mg (1.94%), Copper: 0.04mg (1.76%), Magnesium: 6.58mg (1.64%), Potassium: 50.45mg (1.44%)