



Lemonade Pudding Cake

 Dairy Free

READY IN



85 min.

SERVINGS



16

CALORIES



243 kcal

DESSERT

Ingredients

- 4 eggs
- 3.4 oz jell-o vanilla flavor pudding instant
- 0.5 cup country time lemonade flavor drink mix divided
- 0.3 cup oil
- 1 cup powdered sugar
- 1 cup water cold
- 3 Tbsp warm water
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

Equipment

- bowl
- frying pan
- oven
- knife
- whisk
- blender
- toothpicks
- skewers

Directions

- Heat oven to 350F.
- Beat cake mix, pudding mix, 1/4 cup drink mix, 1 cup water, eggs and oil in large bowl with mixer until blended.
- Pour into greased and floured 12-cup fluted tube pan.
- Bake 50 to 55 min. or until toothpick inserted near center comes out clean. Cool cake in pan 5 min. Loosen cake from sides of pan with knife. Invert cake onto serving platter; gently remove pan.
- Dissolve remaining drink mix in 3 Tbsp. warm water in medium bowl. Stir in powdered sugar with whisk until blended.
- Pierce warm cake at 1-inch intervals with fork or skewer completely through to bottom of cake. Gradually spoon powdered sugar glaze over cake; let stand until glaze is completely absorbed.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:4.0660869194114%

Nutrients (% of daily need)

Calories: 243.34kcal (12.17%), Fat: 5.54g (8.52%), Saturated Fat: 1.13g (7.07%), Carbohydrates: 46.45g (15.48%), Net Carbohydrates: 46g (16.73%), Sugar: 32.59g (36.22%), Cholesterol: 40.92mg (13.64%), Sodium: 293.61mg (12.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.6g (5.2%), Phosphorus: 122.34mg (12.23%), Calcium: 76.61mg (7.66%), Vitamin B2: 0.13mg (7.48%), Vitamin E: 1.03mg (6.9%), Folate: 27.55µg (6.89%), Selenium: 4.49µg (6.41%), Magnesium: 21.55mg (5.39%), Vitamin B1: 0.08mg (5.34%), Iron: 0.89mg (4.93%), Vitamin B3: 0.77mg (3.83%), Manganese: 0.07mg (3.33%), Vitamin K: 3.47µg (3.3%), Vitamin C: 2.72mg (3.29%), Vitamin B5: 0.29mg (2.9%), Vitamin B6: 0.05mg (2.27%), Vitamin B12: 0.13µg (2.17%), Copper: 0.04mg (1.94%), Fiber: 0.45g (1.8%), Zinc: 0.24mg (1.6%), Vitamin D: 0.22µg (1.47%), Vitamin A: 60.01IU (1.2%), Potassium: 41.74mg (1.19%)