

Luscious Lemon Cake

 Dairy Free

READY IN



45 min.

SERVINGS



10

CALORIES



453 kcal

DESSERT

Ingredients

- 3 cups powdered sugar sifted
- 4 eggs
- 3 ounce reg. size containers lemon pudding instant
- 18.3 ounce lemon cake mix
- 0.5 cup juice of lemon
- 0.3 cup vegetable oil
- 0.8 cup water

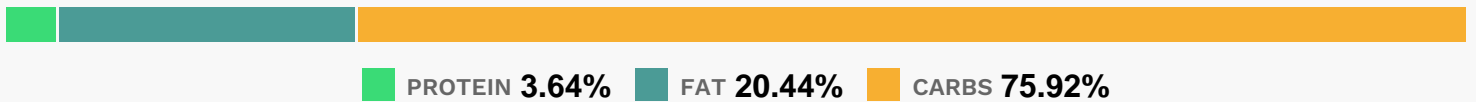
Equipment

- frying pan
- sauce pan
- oven
- hand mixer

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a bundt or tube pan.
- Beat eggs until thick.
- Add pudding mix, cake mix, water, and oil; beat with an electric mixer on medium speed for 5 minutes.
- Pour batter into prepared pan.
- Bake for 50 minutes.
- In the last 5 minutes of baking, prepare the glaze.
- Mix lemon juice and 3 cups confectioner's sugar in a saucepan.
- Heat to boiling.
- Pour hot glaze over hot cake, and let cool for approximately 1 hour. Carefully invert cake onto serving platter. Finish with a light dusting of confectioners sugar.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:6.563912987709%

Flavonoids

Eriodictyol: 0.6mg, Eriodictyol: 0.6mg, Eriodictyol: 0.6mg, Eriodictyol: 0.6mg Hesperetin: 1.77mg, Hesperetin: 1.77mg, Hesperetin: 1.77mg, Hesperetin: 1.77mg Naringenin: 0.17mg, Naringenin: 0.17mg, Naringenin: 0.17mg, Naringenin: 0.17mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 453.4kcal (22.67%), Fat: 10.45g (16.08%), Saturated Fat: 2.5g (15.64%), Carbohydrates: 87.34g (29.11%), Net Carbohydrates: 86.68g (31.52%), Sugar: 57.98g (64.42%), Cholesterol: 65.47mg (21.82%), Sodium: 446.41mg (19.41%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.18g (8.37%), Phosphorus: 196.47mg (19.65%), Vitamin

K: 14.92µg (14.21%), Vitamin B2: 0.21mg (12.39%), Calcium: 121.07mg (12.11%), Folate: 45.89µg (11.47%), Selenium: 7.28µg (10.4%), Vitamin B1: 0.13mg (8.66%), Vitamin E: 1.27mg (8.49%), Iron: 1.43mg (7.95%), Vitamin B3: 1.22mg (6.12%), Vitamin C: 4.72mg (5.72%), Manganese: 0.11mg (5.44%), Vitamin B5: 0.48mg (4.77%), Vitamin B6: 0.08mg (3.79%), Vitamin B12: 0.21µg (3.47%), Copper: 0.06mg (2.96%), Fiber: 0.67g (2.66%), Zinc: 0.38mg (2.53%), Vitamin D: 0.35µg (2.35%), Magnesium: 8.54mg (2.13%), Vitamin A: 95.77IU (1.92%), Potassium: 62.32mg (1.78%)