



Luscious Lemon Pound Cake

 Dairy Free

READY IN



135 min.

SERVINGS



16

CALORIES



261 kcal

DESSERT

Ingredients

- 4 eggs
- 3.4 oz jell-o lemon flavor pudding instant
- 1 pkg lemon cake mix (2-layer size)
- 10 oz lemon curd
- 0.5 cup oil
- 1.3 cups water
- 8 oz cool whip whipped topping thawed

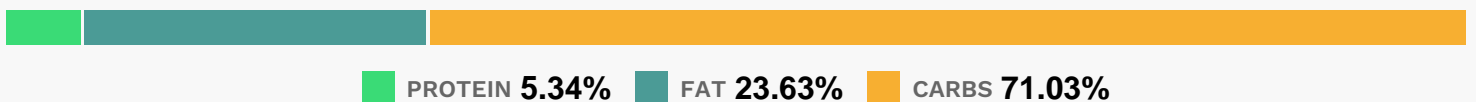
Equipment

- bowl
- frying pan
- oven
- knife
- whisk
- wire rack
- blender
- toothpicks

Directions

- Heat oven to 350F.
- Beat first 5 ingredients in large bowl with mixer until blended; pour into greased and floured 12-cup fluted tube pan or 10-inch tube pan.
- Bake 50 min. to 1 hour or until toothpick inserted near center comes out clean. Cool cake in pan 30 min. Loosen cake from sides of pan with knife. Invert cake onto wire rack; gently remove pan. Cool cake completely.
- Spoon lemon curd into medium bowl; gently whisk in COOL WHIP.
- Spread onto cake.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:3.7821739082751%

Nutrients (% of daily need)

Calories: 260.96kcal (13.05%), Fat: 6.86g (10.55%), Saturated Fat: 3.62g (22.65%), Carbohydrates: 46.37g (15.46%), Net Carbohydrates: 45.91g (16.69%), Sugar: 32.78g (36.43%), Cholesterol: 41.2mg (13.73%), Sodium: 353.39mg (15.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.49g (6.97%), Phosphorus: 132.56mg (13.26%), Calcium: 85.26mg (8.53%), Vitamin B2: 0.14mg (8.14%), Folate: 27.57µg (6.89%), Selenium: 4.74µg (6.77%), Vitamin B1: 0.08mg (5.46%), Iron: 0.88mg (4.91%), Vitamin E: 0.73mg (4.86%), Vitamin B3: 0.77mg (3.85%), Manganese: 0.07mg (3.26%), Vitamin B5: 0.29mg (2.86%), Vitamin B12: 0.16µg (2.64%), Vitamin B6: 0.05mg (2.32%), Vitamin K:

2.42µg (2.31%), Copper: 0.04mg (1.84%), Fiber: 0.46g (1.84%), Zinc: 0.25mg (1.64%), Vitamin D: 0.22µg (1.47%), Magnesium: 5.73mg (1.43%), Vitamin A: 69.89IU (1.4%), Potassium: 45.89mg (1.31%)