

# **Mom's Apricot Nectar Cake**

airy Free







DESSERT

## Ingredients

|   | 1 cup all-natural apricot nectar    |
|---|-------------------------------------|
|   | 2 cups confectioners' sugar         |
|   | 4 eggs                              |
|   | 18.3 ounce lemon cake mix           |
|   | 0.5 cup juice of lemon or as needed |
|   | 1 teaspoon lemon zest to taste      |
| П | 0.5 cup vegetable oil               |

## **Equipment**

|            | bowl                                                                                                                                                                                                                                                                     |  |
|------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
|            | oven                                                                                                                                                                                                                                                                     |  |
|            | toothpicks                                                                                                                                                                                                                                                               |  |
|            | cake form                                                                                                                                                                                                                                                                |  |
| Di         | rections                                                                                                                                                                                                                                                                 |  |
|            | Preheat oven to 350 degrees F (175 degrees C).                                                                                                                                                                                                                           |  |
|            | Grease a 9x13-inch cake pan.                                                                                                                                                                                                                                             |  |
|            | Mix lemon cake mix, eggs, and vegetable oil in a bowl until thoroughly combined. Stir apricot nectar into the batter and mix well.                                                                                                                                       |  |
|            | Pour batter into the prepared cake pan.                                                                                                                                                                                                                                  |  |
|            | Bake in preheated oven until the cake is lightly browned at the edges and the top springs back when lightly pressed, about 30 minutes. A toothpick inserted into the center of the cake should come out clean or with moist crumbs. Check for doneness after 20 minutes. |  |
|            | Cool cake completely.                                                                                                                                                                                                                                                    |  |
|            | Mix confectioners' sugar with lemon juice, mixing juice in about 1 tablespoon at a time, until the frosting is fluid and easy to spread. Frosting should run slightly but not be a thin runny glaze.                                                                     |  |
|            | Spread frosting on cooled cake and sprinkle with lemon zest to serve.                                                                                                                                                                                                    |  |
|            | Nutrition Facts                                                                                                                                                                                                                                                          |  |
|            | PROTEIN 4.83% FAT 13.98% CARBS 81.19%                                                                                                                                                                                                                                    |  |
|            |                                                                                                                                                                                                                                                                          |  |
| Properties |                                                                                                                                                                                                                                                                          |  |

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:4.6169564879459%

### **Flavonoids**

Eriodictyol: O.4mg, Eriodictyol: O.4mg, Eriodictyol: O.4mg, Eriodictyol: O.4mg Hesperetin: 1.18mg, Hesperetin: 1.18mg, Hesperetin: 1.18mg, Hesperetin: 1.18mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

### Nutrients (% of daily need)

Calories: 230.02kcal (11.5%), Fat: 3.62g (5.57%), Saturated Fat: 1.16g (7.23%), Carbohydrates: 47.34g (15.78%), Net Carbohydrates: 46.87g (17.04%), Sugar: 32.98g (36.64%), Cholesterol: 43.65mg (14.55%), Sodium: 269.51mg (11.72%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 2.81g (5.63%), Phosphorus: 131.66mg (13.17%), Vitamin C: 8.29mg (10.05%), Vitamin B2: 0.14mg (8.25%), Calcium: 82.02mg (8.2%), Folate: 30.78µg (7.7%), Selenium: 4.74µg (6.77%), Vitamin B1: 0.1mg (6.43%), Vitamin A: 284.13IU (5.68%), Iron: 0.96mg (5.32%), Vitamin E: 0.64mg (4.27%), Vitamin B3: 0.84mg (4.2%), Manganese: 0.08mg (3.81%), Vitamin K: 3.91µg (3.72%), Vitamin B5: 0.33mg (3.33%), Vitamin B6: 0.06mg (2.83%), Vitamin B12: 0.14µg (2.32%), Copper: 0.04mg (1.95%), Fiber: 0.47g (1.88%), Zinc: 0.26mg (1.7%), Vitamin D: 0.23µg (1.56%), Magnesium: 6.2mg (1.55%), Potassium: 52.53mg (1.5%)