



Ooey Goey Cake

READY IN



45 min.

SERVINGS



15

CALORIES



363 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter melted
- ☐ 3.8 cups confectioners' sugar
- ☐ 8 ounces cream cheese
- ☐ 1 eggs
- ☐ 2 eggs
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

Equipment

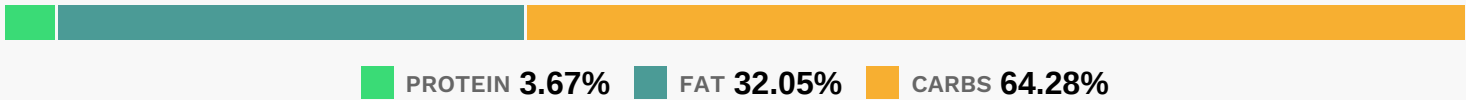
- ☐ bowl

- ☐ frying pan
- ☐ oven

Directions

- ☐ Grease and flour one 13x9 inch pan. Preheat oven to 350 degrees F (175 degrees C).
- ☐ Mix together cake mix, melted butter, and 1 egg. Press into prepared pan.
- ☐ In separate bowl mix cream cheese, 2 eggs, and confectioners' sugar.
- ☐ Pour over first layer.
- ☐ Bake at 350 degrees F (175 degrees C) for 40 minutes.

Nutrition Facts



Properties

Glycemic Index:5.13, Glycemic Load:0.23, Inflammation Score:-3, Nutrition Score:4.3565217101056%

Nutrients (% of daily need)

Calories: 363.39kcal (18.17%), Fat: 13.13g (20.21%), Saturated Fat: 7.78g (48.61%), Carbohydrates: 59.27g (19.76%), Net Carbohydrates: 58.85g (21.4%), Sugar: 44.88g (49.86%), Cholesterol: 64.28mg (21.43%), Sodium: 360.33mg (15.67%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.38g (6.76%), Phosphorus: 142.34mg (14.23%), Vitamin B2: 0.16mg (9.58%), Calcium: 94.49mg (9.45%), Vitamin A: 439.67IU (8.79%), Selenium: 5.29µg (7.56%), Folate: 29.18µg (7.29%), Vitamin B1: 0.09mg (5.8%), Iron: 0.91mg (5.04%), Vitamin E: 0.72mg (4.77%), Vitamin B3: 0.82mg (4.11%), Manganese: 0.07mg (3.56%), Vitamin B5: 0.35mg (3.55%), Vitamin B12: 0.16µg (2.65%), Vitamin B6: 0.05mg (2.51%), Zinc: 0.29mg (1.95%), Copper: 0.04mg (1.8%), Vitamin K: 1.87µg (1.78%), Fiber: 0.41g (1.66%), Magnesium: 6.02mg (1.5%), Potassium: 50.73mg (1.45%), Vitamin D: 0.18µg (1.17%)