

## Orange Cake

READY IN



120 min.

SERVINGS



10

CALORIES



361 kcal

DESSERT

## Ingredients

- ☐ 0.3 cup butter
- ☐ 4 eggs
- ☐ 3 ounce lemon pudding mix instant
- ☐ 1 teaspoon lemon extract
- ☐ 0.3 cup orange juice
- ☐ 0.5 cup vegetable oil
- ☐ 0.7 cup sugar white
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

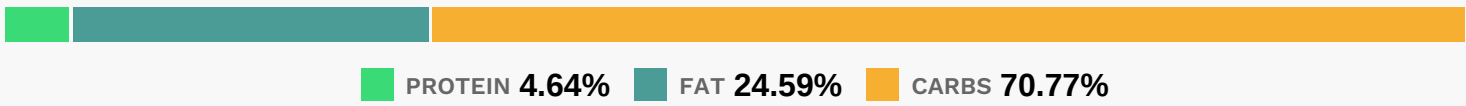
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ kugelhopf pan

## Directions

- ☐ Grease a 10 inch Bundt pan. Preheat oven to 325 degrees F (165 degrees C).
- ☐ In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in 3/4 cup orange juice, oil, eggs and lemon extract. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed.
- ☐ Pour batter into prepared pan.
- ☐ Bake in preheated oven for 50 to 60 minutes.
- ☐ Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.
- ☐ In a saucepan over medium heat, cook 1/3 cup orange juice, sugar and butter for two minutes.
- ☐ Drizzle over cake.

## Nutrition Facts



## Properties

Glycemic Index:17.21, Glycemic Load:9.75, Inflammation Score:-2, Nutrition Score:6.2343477425368%

## Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.99mg, Hesperetin: 0.99mg, Hesperetin: 0.99mg, Hesperetin: 0.99mg Naringenin: 0.18mg, Naringenin: 0.18mg, Naringenin: 0.18mg, Naringenin: 0.18mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

## Nutrients (% of daily need)

Calories: 361.45kcal (18.07%), Fat: 10g (15.38%), Saturated Fat: 4.64g (29%), Carbohydrates: 64.71g (21.57%), Net Carbohydrates: 64.07g (23.3%), Sugar: 36.47g (40.52%), Cholesterol: 77.67mg (25.89%), Sodium: 481.38mg (20.93%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.25g (8.49%), Phosphorus: 198.26mg (19.83%), Vitamin B2: 0.21mg (12.29%), Calcium: 121.85mg (12.19%), Folate: 46.1µg (11.53%), Selenium: 7.19µg (10.28%), Vitamin B1: 0.13mg (8.98%), Iron: 1.42mg (7.91%), Vitamin E: 0.97mg (6.49%), Vitamin B3: 1.25mg (6.24%), Vitamin K: 5.97µg (5.68%), Manganese: 0.11mg (5.38%), Vitamin A: 253.39IU (5.07%), Vitamin C: 4.13mg (5.01%), Vitamin B5: 0.48mg (4.83%), Vitamin B6: 0.07mg (3.68%), Vitamin B12: 0.22µg (3.63%), Copper: 0.06mg (2.83%), Fiber: 0.65g (2.58%), Zinc: 0.38mg (2.53%), Vitamin D: 0.35µg (2.35%), Magnesium: 8.65mg (2.16%), Potassium: 67.19mg (1.92%)