



## Orange Pound Cake

READY IN



130 min.

SERVINGS



16

CALORIES



161 kcal

DESSERT

### Ingredients

- ☐ 1 box cake mix yellow
- ☐ 1 cup milk
- ☐ 3 oz cream cheese softened
- ☐ 2 teaspoons orange zest grated
- ☐ 3 eggs
- ☐ 1 serving powdered sugar

### Equipment

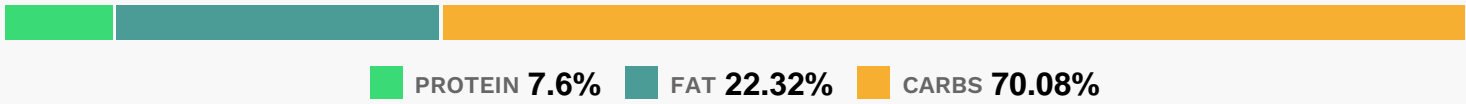
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

## Directions

- ☐ Heat oven to 325°F. Generously grease and lightly flour 10- or 12-cup fluted tube cake pan, or spray with baking spray with flour.
- ☐ In medium bowl, beat cake mix, milk, cream cheese, orange peel and eggs with electric mixer on low speed 1 minute, scraping bowl constantly, then on medium speed 2 minutes.
- ☐ Pour into pan.
- ☐ Bake 38 to 44 minutes or until toothpick inserted in center comes out clean. Cool in pan 15 minutes. Turn pan upside down onto cooling rack or heatproof serving plate; remove pan. Cool completely, about 1 hour.
- ☐ Place cake on serving plate; sprinkle with powdered sugar. Store cake loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:4.06, Glycemic Load:0.35, Inflammation Score:-1, Nutrition Score:3.8856521598671%

## Nutrients (% of daily need)

Calories: 160.65kcal (8.03%), Fat: 4g (6.15%), Saturated Fat: 2.14g (13.37%), Carbohydrates: 28.26g (9.42%), Net Carbohydrates: 27.84g (10.12%), Sugar: 15.44g (17.16%), Cholesterol: 37.89mg (12.63%), Sodium: 269.45mg (11.72%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.07g (6.13%), Phosphorus: 137.65mg (13.76%), Calcium: 97.12mg (9.71%), Vitamin B2: 0.15mg (8.58%), Folate: 26.4µg (6.6%), Selenium: 4.25µg (6.08%), Vitamin B1: 0.09mg (5.87%), Iron: 0.82mg (4.58%), Vitamin B3: 0.78mg (3.89%), Vitamin B12: 0.2µg (3.33%), Vitamin B5: 0.33mg (3.32%), Manganese: 0.07mg (3.26%), Vitamin E: 0.44mg (2.92%), Vitamin A: 141.69IU (2.83%), Vitamin B6: 0.05mg (2.58%), Vitamin D: 0.33µg (2.22%), Zinc: 0.28mg (1.89%), Fiber: 0.41g (1.66%), Magnesium: 6.58mg (1.65%), Potassium: 57mg (1.63%), Copper: 0.03mg (1.53%), Vitamin K: 1.12µg (1.07%)