



Pink Lemonade Layer Cake

READY IN



68 min.

SERVINGS



12

CALORIES



472 kcal

DESSERT

Ingredients

- 1 pound confectioners' sugar
- 1 teaspoon lemon zest finely grated
- 5 tablespoons pink lemonade concentrate frozen
- 3 tablespoons pink lemonade drink powder sweetened
- 1 cup butter unsalted softened plus more, for coating pans (2 sticks)
- 1 teaspoon vanilla
- 2 teaspoons vanilla extract
- 18.3 ounce duncan hines classic decadent cake mix white

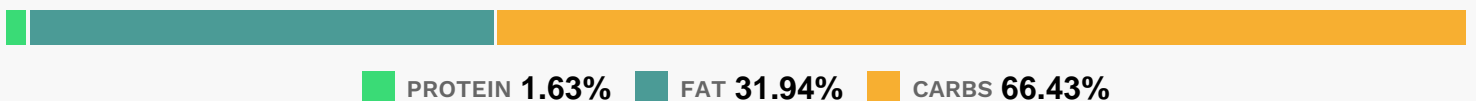
Equipment

- baking paper
- oven
- wire rack
- toothpicks
- offset spatula

Directions

- Watch how to make this recipe.
- Preheat the oven to 350 degrees F. Butter 2 (8-inch) round cake pans and line the bottoms with parchment paper or waxed paper.
- Prepare the cake batter according to the package directions. To the batter, stir in the lemon zest, vanilla, and pink lemonade powder.
- Pour the batter evenly into the prepared pans.
- Bake until golden and a toothpick inserted into the center of the cake comes out clean, 30 to 35 minutes.
- Let the cakes cool in the pans for 10 minutes. Carefully turn the cakes out onto a wire rack to cool completely.
- While the cake is baking, prepare the frosting by beating together the confectioners' sugar and remaining 1 cup butter until fluffy. Beat in the remaining frosting ingredients until combined.
- Transfer one cake to a cake stand or large platter. Using an offset spatula, spread the top of the cake with a layer of frosting.
- Place the second cake on top of the first.
- Spread the remaining frosting over the top and sides of both layers.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:4.4591304348863%

Nutrients (% of daily need)

Calories: 472.07kcal (23.6%), Fat: 17.02g (26.18%), Saturated Fat: 10.56g (66%), Carbohydrates: 79.63g (26.54%), Net Carbohydrates: 79.1g (28.76%), Sugar: 61.5g (68.33%), Cholesterol: 40.67mg (13.56%), Sodium: 304.04mg (13.22%), Alcohol: 0.34g (100%), Alcohol %: 0.39% (100%), Protein: 1.95g (3.91%), Phosphorus: 150.5mg (15.05%), Calcium: 100.84mg (10.08%), Vitamin A: 473.14IU (9.46%), Folate: 31.42µg (7.86%), Vitamin B1: 0.1mg (6.43%), Vitamin B2: 0.11mg (6.37%), Selenium: 4.17µg (5.96%), Vitamin E: 0.83mg (5.5%), Vitamin B3: 1.05mg (5.27%), Iron: 0.88mg (4.9%), Manganese: 0.09mg (4.72%), Magnesium: 14.83mg (3.71%), Vitamin C: 2.5mg (3.03%), Vitamin K: 2.5µg (2.38%), Copper: 0.04mg (2.2%), Fiber: 0.53g (2.1%), Vitamin D: 0.28µg (1.89%), Vitamin B5: 0.16mg (1.58%), Zinc: 0.23mg (1.51%), Potassium: 43.64mg (1.25%)