



## Pretty Peach Cake with Pineapple Frosting

READY IN



45 min.

SERVINGS



15

CALORIES



311 kcal

DESSERT

### Ingredients

- 21 ounce lucky leaf® premium peach pie filling canned
- 8 ounce cream cheese softened
- 3 eggs
- 16 ounce pineapple in juice crushed canned
- 0.5 cup cup heavy whipping cream sour
- 1 pkg vanilla pudding mix (4 serving size)
- 8 ounce whipped dessert topping frozen thawed
- 16.3 ounce duncan hines classic decadent cake mix white

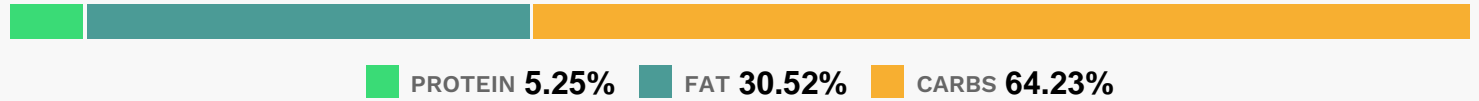
# Equipment

- oven
- baking pan
- toothpicks

# Directions

- Preheat oven to 350 degrees F.
- With fork, mix together cake mix, LUCKY LEAF Premium Peach Pie Filling and eggs. Gently add sour cream.
- Spread batter into a greased 13x9 baking pan.
- Bake 30 to 35 minutes or until a wooden toothpick inserted near center comes out clean. Cool completely. Refrigerate until ready to serve.
- Mix together cream cheese, instant pudding, and crushed pineapple with juice. Gently fold whipped topping into cream cheese mixture.
- Spoon a dollop of cream cheese mixture onto each serving.

# Nutrition Facts



# Properties

Glycemic Index:1.8, Glycemic Load:0.23, Inflammation Score:-3, Nutrition Score:5.4073912941891%

# Nutrients (% of daily need)

Calories: 310.89kcal (15.54%), Fat: 10.74g (16.52%), Saturated Fat: 6.42g (40.13%), Carbohydrates: 50.85g (16.95%), Net Carbohydrates: 49.68g (18.07%), Sugar: 32.22g (35.8%), Cholesterol: 52.83mg (17.61%), Sodium: 345.67mg (15.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.16g (8.32%), Phosphorus: 159.14mg (15.91%), Calcium: 112.08mg (11.21%), Selenium: 7.59µg (10.84%), Vitamin B2: 0.18mg (10.57%), Vitamin B1: 0.11mg (7.59%), Folate: 29.42µg (7.36%), Vitamin A: 334.18IU (6.68%), Iron: 0.99mg (5.53%), Fiber: 1.17g (4.66%), Copper: 0.09mg (4.62%), Vitamin B3: 0.88mg (4.38%), Vitamin C: 3.59mg (4.35%), Vitamin E: 0.62mg (4.11%), Manganese: 0.08mg (3.96%), Potassium: 132.63mg (3.79%), Vitamin B5: 0.35mg (3.54%), Vitamin B6: 0.07mg (3.36%), Magnesium: 12.95mg (3.24%), Zinc: 0.42mg (2.79%), Vitamin B12: 0.16µg (2.63%), Vitamin K: 2.18µg (2.08%), Vitamin D: 0.18µg (1.17%)