



Raspberry Lemon Cake

READY IN



95 min.

SERVINGS



12

CALORIES



822 kcal

DESSERT

Ingredients

- 2.5 teaspoons double-acting baking powder
- 0.3 cup butter cubed
- 0.5 cup butter softened
- 6 tablespoons butter softened
- 0.5 cup canola oil
- 3.8 cups powdered sugar
- 6 ounces cream cheese softened
- 3 eggs
- 4 eggs

- 0.5 cup evaporated milk
- 2.5 cups flour all-purpose
- 1 teaspoon lemon extract
- 3 ounces gelatin mix
- 0.5 cup juice of lemon
- 4.5 teaspoons juice of lemon
- 1 tablespoon lemon zest grated
- 1.5 teaspoons lemon zest grated
- 4 teaspoons lemon zest grated
- 0.8 cup lemonade concentrate thawed
- 12 servings raspberries fresh
- 0.8 cup raspberry jam seedless
- 0.5 teaspoon salt
- 0.8 cup sugar
- 1.8 cups sugar divided
- 0.8 teaspoon vanilla extract
- 1 teaspoon vanilla extract
- 0.5 cup water boiling

Equipment

- bowl
- sauce pan
- oven
- baking pan
- toothpicks
- microwave

Directions

- For lemon curd, in a heavy saucepan, beat eggs and sugar. Stir in the lemon juice, butter and lemon peel. Cook and stir over medium-low heat for 15 minutes or until mixture is thickened and reaches 16
- Cool for 10 minutes. Cover and chill for 1-1/2 hours or until thickened.
- For cake, preheat oven to 35
- In a small bowl, dissolve gelatin in boiling water; set aside to cool.
- In a large bowl, cream beat butter, oil and 1-1/2 cups sugar until blended, about 5 minutes.
- Add eggs, one at a time, beating well after each addition. Beat in gelatin mixture, lemon juice, lemon peel and extracts.
- Combine flour, baking powder and salt; add to the butter mixture alternately with milk, beating well after each addition.
- Pour into three greased and floured 9-in. round baking pans.
- Bake at for 20-25 minutes or until a toothpick inserted near the center comes out clean.
- In a microwave-safe bowl, combine lemonade concentrate and remaining sugar. Microwave, uncovered, on high for 2 minutes or until sugar is dissolved, stirring occasionally. Poke holes in warm cakes with a fork; pour lemonade mixture over cakes. Cool 10 minutes before removing from pans to wire racks to cool completely.
- For frosting, in a large bowl, beat cream cheese and butter until fluffy.
- Add confectioners' sugar, lemon juice, lemon peel and vanilla; beat until blended.
- To assemble, place one cake layer on a serving plate; spread with 6 tablespoons raspberry jam. Repeat. Top with remaining cake layer.
- Spread about 1/2 cup lemon curd over top of cake (save remaining curd for another use).
- Spread frosting over sides of cake and pipe a shell border along the top and bottom edges.
- Garnish with raspberries if desired. Chill 1 hour.

Nutrition Facts

 **PROTEIN 4.35%**  **FAT 30.08%**  **CARBS 65.57%**

Properties

Glycemic Index:47.1, Glycemic Load:52.66, Inflammation Score:-6, Nutrition Score:13.713913015697%

Flavonoids

Cyanidin: 27.46mg, Cyanidin: 27.46mg, Cyanidin: 27.46mg, Cyanidin: 27.46mg Petunidin: 0.19mg, Petunidin: 0.19mg, Petunidin: 0.19mg, Petunidin: 0.19mg Delphinidin: 0.79mg, Delphinidin: 0.79mg, Delphinidin: 0.79mg, Delphinidin: 0.79mg Malvidin: 0.08mg, Malvidin: 0.08mg, Malvidin: 0.08mg, Malvidin: 0.08mg Pelargonidin: 0.59mg, Pelargonidin: 0.59mg, Pelargonidin: 0.59mg, Pelargonidin: 0.59mg Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg Catechin: 0.79mg, Catechin: 0.79mg, Catechin: 0.79mg, Catechin: 0.79mg Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg Epicatechin: 2.11mg, Epicatechin: 2.11mg, Epicatechin: 2.11mg, Epicatechin: 2.11mg Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg Eriodictyol: 0.59mg, Eriodictyol: 0.59mg, Eriodictyol: 0.59mg, Eriodictyol: 0.59mg Hesperetin: 1.74mg, Hesperetin: 1.74mg, Hesperetin: 1.74mg, Hesperetin: 1.74mg Naringenin: 0.17mg, Naringenin: 0.17mg, Naringenin: 0.17mg, Naringenin: 0.17mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.67mg, Quercetin: 0.67mg, Quercetin: 0.67mg, Quercetin: 0.67mg

Nutrients (% of daily need)

Calories: 821.69kcal (41.08%), Fat: 28.09g (43.22%), Saturated Fat: 15.24g (95.25%), Carbohydrates: 137.77g (45.92%), Net Carbohydrates: 132.7g (48.25%), Sugar: 106.1g (117.88%), Cholesterol: 158.39mg (52.8%), Sodium: 457.45mg (19.89%), Alcohol: 0.2g (100%), Alcohol %: 0.08% (100%), Protein: 9.14g (18.28%), Vitamin C: 26.21mg (31.77%), Manganese: 0.61mg (30.32%), Selenium: 19.96µg (28.51%), Vitamin B2: 0.38mg (22.31%), Folate: 81.25µg (20.31%), Fiber: 5.07g (20.28%), Vitamin A: 904.77IU (18.1%), Phosphorus: 172.4mg (17.24%), Vitamin B1: 0.25mg (16.9%), Calcium: 137.82mg (13.78%), Iron: 2.4mg (13.31%), Vitamin E: 1.82mg (12.16%), Vitamin B3: 2mg (10.01%), Vitamin B5: 0.92mg (9.19%), Copper: 0.16mg (7.83%), Vitamin K: 8.04µg (7.66%), Magnesium: 29.59mg (7.4%), Potassium: 254.3mg (7.27%), Zinc: 0.98mg (6.5%), Vitamin B6: 0.12mg (5.87%), Vitamin B12: 0.31µg (5.21%), Vitamin D: 0.52µg (3.49%)