



## Rhubarb Pudding Cake

 Dairy Free

READY IN



45 min.

SERVINGS



8

CALORIES



264 kcal

DESSERT

### Ingredients

- 3.5 ounce vanilla pudding mix instant
- 6 drops food coloring red
- 1 cup rhubarb chopped
- 1 cup sugar white
- 9 ounce duncan hines classic decadent cake mix yellow

### Equipment

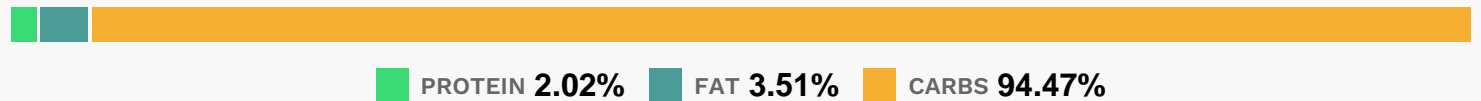
- frying pan
- oven

baking pan

## Directions

- Preheat oven to 350 degrees F (175 degrees C)
- Combine the chopped fresh rhubarb, the white sugar, and the food coloring and set aside.
- Prepare the vanilla pudding mix according to the package directions.
- Pour the finished vanilla pudding into one ungreased 9 inch square baking dish. Spoon rhubarb mixture over the top of the vanilla pudding.
- Prepare the cake mix according to the package directions and pour evenly over the top the rhubarb and vanilla pudding.
- Bake at 350 degrees F (175 degrees C) for 50 minutes or until cake tests done.
- Let cake sit in pan for 10 minutes then turn out onto a serving dish and dust with confectioner's sugar. Tastes best if served warm.

## Nutrition Facts



## Properties

Glycemic Index:10.39, Glycemic Load:17.51, Inflammation Score:-1, Nutrition Score:3.0069565306539%

## Flavonoids

Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg Epicatechin 3-gallate: 0.09mg, Epicatechin 3-gallate: 0.09mg, Epicatechin 3-gallate: 0.09mg, Epicatechin 3-gallate: 0.09mg

## Nutrients (% of daily need)

Calories: 263.83kcal (13.19%), Fat: 1.05g (1.61%), Saturated Fat: 0.54g (3.35%), Carbohydrates: 63.47g (21.16%), Net Carbohydrates: 62.74g (22.81%), Sugar: 48.76g (54.18%), Cholesterol: 0mg (0%), Sodium: 311.8mg (13.56%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.35g (2.71%), Phosphorus: 101.25mg (10.13%), Calcium: 81.28mg (8.13%), Folate: 22.75µg (5.69%), Vitamin K: 5.39µg (5.14%), Vitamin B1: 0.08mg (5.11%), Vitamin B2: 0.08mg (4.98%), Manganese: 0.09mg (4.64%), Iron: 0.72mg (4%), Vitamin B3: 0.78mg (3.92%), Fiber: 0.73g (2.93%), Vitamin E: 0.33mg (2.23%), Selenium: 1.39µg (1.98%), Potassium: 61.89mg (1.77%), Copper: 0.03mg (1.53%), Vitamin C: 1.22mg (1.48%), Vitamin B6: 0.03mg (1.41%), Vitamin B5: 0.13mg (1.29%), Magnesium: 5.02mg (1.25%)