



Ricotta Cake

READY IN



45 min.

SERVINGS



15

CALORIES



288 kcal

DESSERT

Ingredients

- 4 eggs
- 2 pounds ricotta cheese
- 1 teaspoon vanilla extract
- 0.8 cup sugar white
- 18.3 ounce duncan hines classic decadent cake mix yellow

Equipment

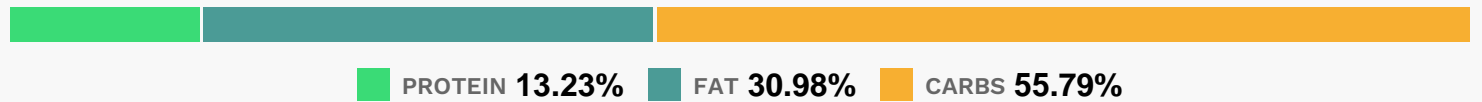
- bowl
- frying pan

- oven
- toothpicks

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Prepare the cake according to the directions on the package.
- In a medium bowl, combine ricotta, sugar, eggs and vanilla.
- Mix until smooth. Drop by spoonfuls on top of uncooked cake.
- Bake at 350 degrees F (175 degrees C) for 1 1/2 hours, or until a toothpick inserted into the cake comes out clean.
- Sprinkle cooled cake with confectioners sugar. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:6.47, Glycemic Load:7.48, Inflammation Score:-3, Nutrition Score:6.5465217051299%

Nutrients (% of daily need)

Calories: 288.21kcal (14.41%), Fat: 9.96g (15.32%), Saturated Fat: 5.94g (37.14%), Carbohydrates: 40.34g (13.45%), Net Carbohydrates: 39.93g (14.52%), Sugar: 25.15g (27.95%), Cholesterol: 74.49mg (24.83%), Sodium: 318.69mg (13.86%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Protein: 9.56g (19.13%), Phosphorus: 225.73mg (22.57%), Calcium: 204.67mg (20.47%), Selenium: 13.47µg (19.24%), Vitamin B2: 0.25mg (14.9%), Folate: 36.23µg (9.06%), Vitamin A: 332.49IU (6.65%), Iron: 1.16mg (6.43%), Zinc: 0.95mg (6.32%), Vitamin B1: 0.09mg (6.15%), Vitamin B12: 0.34µg (5.74%), Vitamin B3: 0.87mg (4.36%), Vitamin B5: 0.43mg (4.34%), Manganese: 0.07mg (3.69%), Vitamin B6: 0.07mg (3.63%), Vitamin E: 0.51mg (3.38%), Magnesium: 11.54mg (2.89%), Potassium: 96.5mg (2.76%), Vitamin D: 0.36µg (2.37%), Copper: 0.05mg (2.34%), Fiber: 0.41g (1.66%), Vitamin K: 1.7µg (1.62%)