



Ricotta Cheese Cake

READY IN



70 min.

SERVINGS



15

CALORIES



257 kcal

DESSERT

Ingredients

- ☐ 3 eggs
- ☐ 24 ounces ricotta cheese
- ☐ 0.3 teaspoon vanilla extract
- ☐ 0.8 cup sugar white
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

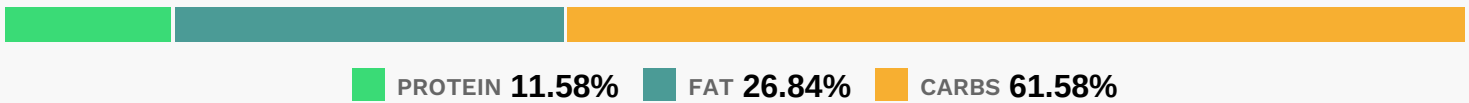
Equipment

- ☐ frying pan
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch pan.
- ☐ Make yellow cake mix according to package directions.
- ☐ Pour batter into the greased 9x13 inch pan.
- ☐ Mix together the ricotta cheese, sugar, eggs and vanilla extract and spoon over cake batter.
- ☐ Bake at 350 degrees F (175 degrees C) for about 45 minutes.
- ☐ Sprinkle cake with confectioners' sugar when cool.

Nutrition Facts



Properties

Glycemic Index:6.47, Glycemic Load:7.35, Inflammation Score:-2, Nutrition Score:5.5373912946038%

Nutrients (% of daily need)

Calories: 257.13kcal (12.86%), Fat: 7.72g (11.87%), Saturated Fat: 4.6g (28.73%), Carbohydrates: 39.84g (13.28%), Net Carbohydrates: 39.42g (14.34%), Sugar: 25.08g (27.86%), Cholesterol: 55.87mg (18.62%), Sodium: 301.8mg (13.12%), Alcohol: 0.02g (100%), Alcohol %: 0.03% (100%), Protein: 7.49g (14.98%), Phosphorus: 196.02mg (19.6%), Calcium: 171.71mg (17.17%), Selenium: 10.37µg (14.82%), Vitamin B2: 0.21mg (12.37%), Folate: 33.03µg (8.26%), Vitamin B1: 0.09mg (5.94%), Iron: 1.05mg (5.83%), Vitamin A: 249.37IU (4.99%), Zinc: 0.73mg (4.89%), Vitamin B12: 0.27µg (4.45%), Vitamin B3: 0.85mg (4.26%), Manganese: 0.07mg (3.58%), Vitamin B5: 0.36mg (3.57%), Vitamin E: 0.46mg (3.06%), Vitamin B6: 0.06mg (3.05%), Magnesium: 9.5mg (2.38%), Potassium: 76.28mg (2.18%), Copper: 0.04mg (2.07%), Vitamin D: 0.27µg (1.78%), Fiber: 0.41g (1.66%), Vitamin K: 1.53µg (1.45%)