



Simply Delicious Strawberry Cake

READY IN



45 min.

SERVINGS



8

CALORIES



1178 kcal

DESSERT

Ingredients

- 0.3 cup butter softened
- 7 cups confectioners' sugar
- 8 ounce cream cheese softened
- 4 large eggs
- 10 ounce strawberries in syrup pureed frozen thawed
- 15 ounce strawberries in syrup pureed frozen thawed
- 8 servings freshly strawberries sliced for garnish, optional
- 0.5 teaspoon strawberry extract
- 3 ounce strawberry-flavored gelatin instant

- 0.5 cup vegetable oil
- 0.3 cup water
- 18.3 ounce duncan hines classic decadent cake mix white

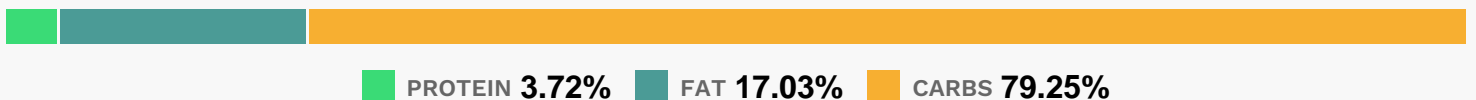
Equipment

- bowl
- oven
- hand mixer

Directions

- Preheat oven to 350 degrees F. Lightly grease 2 (9-inch) round cake pans.
- In a large bowl, combine cake mix and gelatin.
- Add pureed strawberries, eggs, oil, and water; beat at medium speed with an electric mixer until smooth.
- Pour into prepared pans, and bake for 20 minutes, or until a wooden pick inserted in the center comes out clean.
- Let cool in pans for 10 minutes.
- Remove from pans, and cool completely on wire racks.
- In a large bowl, beat butter and cream cheese at medium speed with an electric mixer until creamy. Beat in 1/4 cup of the strawberry puree and the strawberry extract. (The rest of the puree is leftover but can be used in smoothies or on ice cream for a delicious treat.) Gradually add confectioners' sugar, beating until smooth.
- Spread frosting in between layers and on top and sides of cake.
- Garnish with sliced fresh strawberries, if desired.

Nutrition Facts



Properties

Glycemic Index:19.63, Glycemic Load:3.7, Inflammation Score:-7, Nutrition Score:17.9973913483%

Flavonoids

Cyanidin: 2.42mg, Cyanidin: 2.42mg, Cyanidin: 2.42mg, Cyanidin: 2.42mg Petunidin: 0.16mg, Petunidin: 0.16mg, Petunidin: 0.16mg, Petunidin: 0.16mg Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 35.86mg, Pelargonidin: 35.86mg, Pelargonidin: 35.86mg Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg Catechin: 4.49mg, Catechin: 4.49mg, Catechin: 4.49mg, Catechin: 4.49mg Epigallocatechin: 1.13mg, Epigallocatechin: 1.13mg, Epigallocatechin: 1.13mg, Epigallocatechin: 1.13mg Epicatechin: 0.61mg, Epicatechin: 0.61mg, Epicatechin: 0.61mg, Epicatechin: 0.61mg Epicatechin 3-gallate: 0.22mg, Epicatechin 3-gallate: 0.22mg, Epicatechin 3-gallate: 0.22mg, Epicatechin 3-gallate: 0.22mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Naringenin: 0.38mg, Naringenin: 0.38mg, Naringenin: 0.38mg, Naringenin: 0.38mg Kaempferol: 0.72mg, Kaempferol: 0.72mg, Kaempferol: 0.72mg, Kaempferol: 0.72mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg Quercetin: 1.6mg, Quercetin: 1.6mg, Quercetin: 1.6mg, Quercetin: 1.6mg Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg

Nutrients (% of daily need)

Calories: 1177.75kcal (58.89%), Fat: 23.43g (36.04%), Saturated Fat: 11.85g (74.09%), Carbohydrates: 245.24g (81.75%), Net Carbohydrates: 241.64g (87.87%), Sugar: 200g (222.22%), Cholesterol: 136.88mg (45.63%), Sodium: 734.66mg (31.94%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 11.52g (23.05%), Vitamin C: 84.85mg (102.85%), Manganese: 0.71mg (35.25%), Phosphorus: 349.11mg (34.91%), Calcium: 268.58mg (26.86%), Selenium: 17.67µg (25.24%), Folate: 94.74µg (23.68%), Vitamin B2: 0.38mg (22.25%), Fiber: 3.6g (14.39%), Vitamin A: 710.32IU (14.21%), Iron: 2.4mg (13.33%), Vitamin B1: 0.19mg (12.81%), Vitamin E: 1.87mg (12.5%), Vitamin B3: 2.15mg (10.74%), Vitamin K: 11.1µg (10.57%), Potassium: 337.36mg (9.64%), Vitamin B5: 0.92mg (9.25%), Copper: 0.17mg (8.29%), Magnesium: 31.85mg (7.96%), Vitamin B6: 0.14mg (7.23%), Zinc: 0.98mg (6.55%), Vitamin B12: 0.3µg (4.95%), Vitamin D: 0.5µg (3.33%)