



Sour Cream Cake Layers

READY IN



45 min.

SERVINGS



4

CALORIES



790 kcal

DESSERT

Ingredients

- ☐ 2 large eggs
- ☐ 8 ounce cup heavy whipping cream sour
- ☐ 0.3 cup vegetable oil
- ☐ 0.5 cup water
- ☐ 18.3 ounce duncan hines classic decadent cake mix white

Equipment

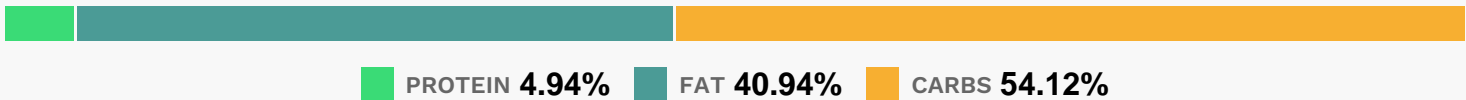
- ☐ oven
- ☐ plastic wrap

☐ hand mixer

Directions

- ☐ Beat all ingredients at low speed with an electric mixer 30 seconds or just until moistened; beat at medium speed 2 minutes.
- ☐ Pour batter evenly into 4 greased and floured 8-inch round cakepans.
- ☐ Bake at 350 for 15 to 17 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes.
- ☐ Remove from pans, and cool completely on wire racks. Wrap layers in plastic wrap, and freeze 2 hours or up to 1 month, if desired.
- ☐ Note: To prepare 9-inch round Sour Cream Cake
- ☐ Layers, use 4 greased and floured 9-inch round cakepans.
- ☐ Bake at 350 for 12 to 14 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes.
- ☐ Remove from pans, and cool completely on wire racks.
- ☐ *Spice, chocolate, or your favorite cake mix may be substituted.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-5, Nutrition Score:15.727826040724%

Nutrients (% of daily need)

Calories: 789.77kcal (39.49%), Fat: 36.32g (55.87%), Saturated Fat: 11.8g (73.78%), Carbohydrates: 108.01g (36%), Net Carbohydrates: 106.59g (38.76%), Sugar: 56.45g (62.73%), Cholesterol: 126.45mg (42.15%), Sodium: 950.91mg (41.34%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 9.86g (19.72%), Phosphorus: 528.48mg (52.85%), Vitamin K: 37.83µg (36.03%), Calcium: 355.42mg (35.54%), Selenium: 20.9µg (29.85%), Vitamin B2: 0.49mg (28.83%), Folate: 105.69µg (26.42%), Vitamin E: 3.09mg (20.6%), Vitamin B1: 0.3mg (20.13%), Iron: 3mg (16.68%), Vitamin B3: 3.16mg (15.79%), Manganese: 0.28mg (13.92%), Vitamin A: 488.23IU (9.76%), Vitamin B5: 0.95mg (9.54%), Zinc: 1.11mg (7.38%), Copper: 0.14mg (6.89%), Magnesium: 23.19mg (5.8%), Vitamin B12: 0.34µg (5.69%), Fiber: 1.42g (5.69%), Potassium: 185.57mg (5.3%), Vitamin B6: 0.1mg (5.1%), Vitamin D: 0.5µg (3.33%)