



Spice Cake with Raspberry Filling and Cream Cheese Frosting

READY IN



140 min.

SERVINGS



16

CALORIES



367 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 8 oz cream cheese softened
- ☐ 1 leaves mint leaves fresh
- ☐ 3.5 cups powdered sugar
- ☐ 2 cups raspberries fresh
- ☐ 0.3 cup currant jelly red
- ☐ 1 box spice cake mix
- ☐ 1 teaspoon vanilla

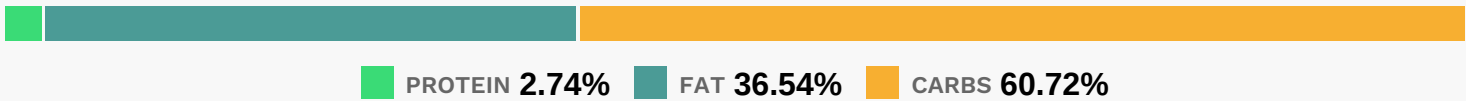
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans). Spray bottoms and sides of two 8- or 9-inch round cake pans with baking spray with flour.
- ☐ Make and bake cake mix as directed on box for 8- or 9-inch rounds. Cool 10 minutes. Run knife around side of pans to loosen cakes; remove from pans to cooling rack. Cool completely, about 1 hour.
- ☐ In medium bowl, beat cream cheese and butter with electric mixer on medium speed until fluffy. Beat in powdered sugar and vanilla.
- ☐ On serving plate, place 1 cake, rounded side down.
- ☐ Spread with 1 cup frosting.
- ☐ Sprinkle 1 cup of the raspberries over frosting. Top with second cake, rounded side up.
- ☐ Frost side and top of cake with remaining frosting. Arrange remaining 1 cup raspberries on top of cake along edge.
- ☐ In 1-quart saucepan, heat jelly over medium heat, stirring constantly, until melted.
- ☐ Brush melted jelly over berries.
- ☐ Garnish with mint leaves. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:6.75, Glycemic Load:2.4, Inflammation Score:-4, Nutrition Score:4.9291304038919%

Flavonoids

Cyanidin: 6.87mg, Cyanidin: 6.87mg, Cyanidin: 6.87mg, Cyanidin: 6.87mg Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Pelargonidin: 0.15mg, Pelargonidin: 0.15mg, Pelargonidin: 0.15mg, Pelargonidin: 0.15mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.53mg, Epicatechin: 0.53mg, Epicatechin: 0.53mg, Epicatechin: 0.53mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg

Nutrients (% of daily need)

Calories: 367.22kcal (18.36%), Fat: 15.15g (23.3%), Saturated Fat: 5.17g (32.31%), Carbohydrates: 56.63g (18.88%), Net Carbohydrates: 55.04g (20.02%), Sugar: 44.54g (49.49%), Cholesterol: 14.32mg (4.77%), Sodium: 326.09mg (14.18%), Alcohol: 0.09g (100%), Alcohol %: 0.11% (100%), Protein: 2.56g (5.11%), Manganese: 0.29mg (14.28%), Phosphorus: 95.2mg (9.52%), Iron: 1.68mg (9.33%), Vitamin A: 450.16IU (9%), Vitamin B1: 0.12mg (7.97%), Vitamin B2: 0.13mg (7.51%), Fiber: 1.58g (6.33%), Vitamin C: 4.48mg (5.43%), Folate: 21.56µg (5.39%), Copper: 0.1mg (5.14%), Calcium: 51.36mg (5.14%), Vitamin B3: 0.93mg (4.66%), Potassium: 159.53mg (4.56%), Vitamin E: 0.54mg (3.62%), Vitamin K: 3.54µg (3.37%), Selenium: 2.19µg (3.13%), Magnesium: 11.82mg (2.95%), Vitamin B5: 0.21mg (2.13%), Zinc: 0.26mg (1.71%), Vitamin B6: 0.03mg (1.56%)