

## Spicy Sour Cream Cake

READY IN



60 min.

SERVINGS



16

CALORIES



339 kcal

DESSERT

### Ingredients

- 1 cup knudsen cream sour
- 3 eggs
- 0.5 cup nuts chopped
- 0.5 cup oil
- 1 pkg spice cake mix (2-layer size)
- 16 oz ready-to-spread vanilla frosting canned

### Equipment

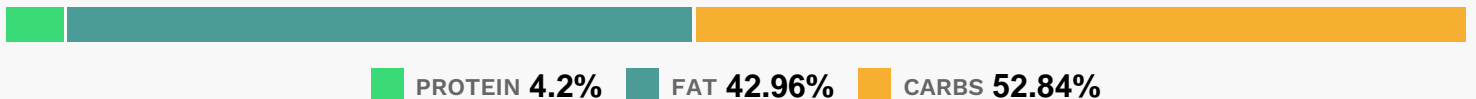
- bowl

- frying pan
- oven
- knife
- wire rack
- hand mixer
- toothpicks
- spatula

## Directions

- Preheat oven to 350F. Beat cake mix, eggs, sour cream, oil and 1/2 cup water in large bowl with electric mixer on low speed just to moisten, scraping side of bowl often. Beat on medium speed 2 minutes. Stir in nuts.
- Spoon into greased and floured 12-cup fluted tube pan or 10-inch tube pan.
- Bake 50 minutes or until toothpick inserted near center comes out clean. Cool 10 minutes; loosen from side of pan with spatula or knife and gently remove cake. Cool completely on wire rack.
- Spread top with frosting .

## Nutrition Facts



## Properties

Glycemic Index:4.54, Glycemic Load:8.5, Inflammation Score:-2, Nutrition Score:5.6334783046142%

## Nutrients (% of daily need)

Calories: 339.07kcal (16.95%), Fat: 16.34g (25.14%), Saturated Fat: 4.08g (25.52%), Carbohydrates: 45.22g (15.07%), Net Carbohydrates: 44.27g (16.1%), Sugar: 33.47g (37.19%), Cholesterol: 39.17mg (13.06%), Sodium: 281.17mg (12.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.59g (7.18%), Vitamin B2: 0.23mg (13.77%), Manganese: 0.27mg (13.54%), Phosphorus: 124.96mg (12.5%), Iron: 1.88mg (10.47%), Vitamin B1: 0.13mg (8.52%), Copper: 0.15mg (7.28%), Vitamin K: 6.99µg (6.66%), Folate: 25.74µg (6.43%), Vitamin E: 0.88mg (5.9%), Vitamin B3: 1.12mg (5.59%), Selenium: 3.77µg (5.39%), Calcium: 53.51mg (5.35%), Potassium: 176.04mg (5.03%), Magnesium: 19.62mg (4.91%), Fiber: 0.95g (3.82%), Vitamin B5: 0.32mg (3.21%), Zinc: 0.46mg (3.07%), Vitamin A: 135.75IU (2.72%), Vitamin B6: 0.05mg (2.32%), Vitamin B12: 0.1µg (1.73%), Vitamin D: 0.17µg (1.1%)