



## Strawberries and Cream Cake

READY IN



115 min.

SERVINGS



15

CALORIES



260 kcal

DESSERT

### Ingredients

- 1 box cake mix white
- 1 box strawberry gelatin (4-serving size)
- 2 oz cream cheese softened
- 2 teaspoons milk
- 1.5 cups whipping cream
- 0.5 cup powdered sugar

### Equipment

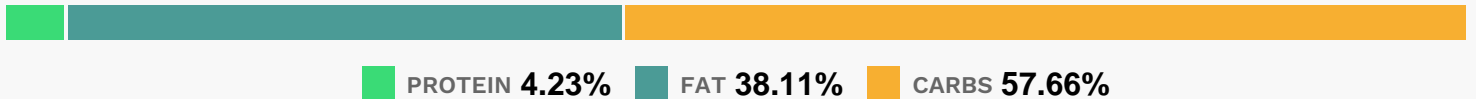
- bowl

- frying pan
- oven
- knife
- hand mixer
- toothpicks

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 13x9-inch pan; lightly flour. In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes.
- Pour into pan.
- Bake 35 to 40 minutes or until toothpick inserted in center of cake comes out clean. Run knife around sides of pan to loosen cake. Cool completely, about 1 hour.
- In chilled large bowl, beat cream cheese and milk with electric mixer on low speed until smooth. Beat in whipping cream and powdered sugar on high speed, scraping bowl occasionally, until soft peaks form.
- Spread frosting over cake. Store covered in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:4.33, Glycemic Load:0.07, Inflammation Score:-3, Nutrition Score:3.8852174223765%

## Nutrients (% of daily need)

Calories: 259.92kcal (13%), Fat: 11.19g (17.21%), Saturated Fat: 6.92g (43.27%), Carbohydrates: 38.07g (12.69%), Net Carbohydrates: 37.69g (13.71%), Sugar: 24.16g (26.84%), Cholesterol: 30.79mg (10.26%), Sodium: 283.89mg (12.34%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.79g (5.58%), Phosphorus: 142.66mg (14.27%), Calcium: 95.89mg (9.59%), Vitamin A: 401.7IU (8.03%), Vitamin B2: 0.13mg (7.78%), Folate: 25.59µg (6.4%), Selenium: 4.42µg (6.31%), Vitamin B1: 0.08mg (5.4%), Vitamin B3: 0.84mg (4.21%), Iron: 0.71mg (3.94%), Vitamin E: 0.55mg (3.68%), Manganese: 0.07mg (3.61%), Vitamin D: 0.39µg (2.59%), Copper: 0.04mg (1.91%), Vitamin B5: 0.19mg (1.87%), Vitamin K: 1.77µg (1.69%), Zinc: 0.24mg (1.59%), Fiber: 0.38g (1.52%), Magnesium: 5.99mg (1.5%), Potassium: 50.45mg (1.44%), Vitamin B6: 0.02mg (1.03%)