



Strawberry Creme Cake

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



656 kcal

DESSERT

Ingredients

- ☐ 10 servings butter for greasing pans
- ☐ 3 eggs
- ☐ 10 servings flour for flouring pans
- ☐ 16 ounce strawberry frosting
- ☐ 1 pound strawberries fresh cleaned
- ☐ 11.5 ounce strawberry nectar canned
- ☐ 18.3 ounce betty delights super strawberry cake mix
- ☐ 1 cup strawberry jam divided

☐ 0.3 cup vegetable oil

Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ serrated knife

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Butter and flour 2 (9-inch) round cake pans.
- ☐ Combine cake mix, nectar, eggs, and oil in large bowl. Beat with a hand mixer for 2 minutes, or until well blended. Divide batter between prepared pans.
- ☐ Bake for 25 minutes, or until a toothpick inserted into center comes out clean. Cool cakes in pans on cooling racks for 20 minutes. Invert cakes onto cooling rack and cool completely.
- ☐ Thinly slice enough strawberries to yield 1 1/4 cups. Using a serrated knife, cut each cake horizontally in half, forming 4 layers in total.
- ☐ Place 1 cake layer, cut side down, on a serving platter.
- ☐ Spread 1/3 cup jam over top of cake layer. Arrange 1/4 cup of sliced strawberries in a single layer atop jam. Top with second cake layer, cut side down. Repeat layering with jam and sliced strawberries. Top with third cake layer, cut side down. Repeat layering with jam and sliced strawberries. Top with remaining cake layer, cut side down.
- ☐ Spread frosting evenly over top and sides of cake to coat completely. Arrange remaining 1/2 cup sliced strawberries and 1 whole strawberry decoratively atop cake. Refrigerate cake for 40 minutes.
- ☐ Serve cake with remaining whole strawberries.

Nutrition Facts



Properties

Glycemic Index:30.3, Glycemic Load:31.84, Inflammation Score:-4, Nutrition Score:10.751739076946%

Flavonoids

Cyanidin: 1.31mg, Cyanidin: 1.31mg, Cyanidin: 1.31mg, Cyanidin: 1.31mg Petunidin: 0.09mg, Petunidin: 0.09mg, Petunidin: 0.09mg, Petunidin: 0.09mg Delphinidin: 0.24mg, Delphinidin: 0.24mg, Delphinidin: 0.24mg, Delphinidin: 0.24mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 19.37mg, Pelargonidin: 19.37mg, Pelargonidin: 19.37mg, Pelargonidin: 19.37mg Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg Catechin: 2.42mg, Catechin: 2.42mg, Catechin: 2.42mg, Catechin: 2.42mg Epigallocatechin: 0.61mg, Epigallocatechin: 0.61mg, Epigallocatechin: 0.61mg, Epigallocatechin: 0.61mg Epicatechin: 0.33mg, Epicatechin: 0.33mg, Epicatechin: 0.33mg, Epicatechin: 0.33mg Epicatechin 3-gallate: 0.12mg, Epicatechin 3-gallate: 0.12mg, Epicatechin 3-gallate: 0.12mg, Epicatechin 3-gallate: 0.12mg Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg Naringenin: 0.2mg, Naringenin: 0.2mg, Naringenin: 0.2mg, Naringenin: 0.2mg Kaempferol: 0.39mg, Kaempferol: 0.39mg, Kaempferol: 0.39mg, Kaempferol: 0.39mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.87mg, Quercetin: 0.87mg, Quercetin: 0.87mg, Quercetin: 0.87mg Gallocatechin: 0.02mg, Gallocatechin: 0.02mg, Gallocatechin: 0.02mg, Gallocatechin: 0.02mg

Nutrients (% of daily need)

Calories: 655.85kcal (32.79%), Fat: 22.65g (34.84%), Saturated Fat: 6.99g (43.68%), Carbohydrates: 108.14g (36.05%), Net Carbohydrates: 106.01g (38.55%), Sugar: 74.26g (82.51%), Cholesterol: 59.85mg (19.95%), Sodium: 495.09mg (21.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.33g (8.66%), Vitamin C: 48.83mg (59.19%), Vitamin B2: 0.36mg (21.28%), Manganese: 0.37mg (18.47%), Vitamin K: 18.05µg (17.19%), Vitamin B1: 0.24mg (15.86%), Folate: 53.38µg (13.34%), Calcium: 126.58mg (12.66%), Iron: 2mg (11.13%), Vitamin E: 1.67mg (11.11%), Selenium: 7.68µg (10.97%), Vitamin B3: 1.83mg (9.15%), Fiber: 2.14g (8.54%), Phosphorus: 68.77mg (6.88%), Potassium: 188.32mg (5.38%), Copper: 0.09mg (4.59%), Vitamin A: 205.59IU (4.11%), Magnesium: 15.28mg (3.82%), Vitamin B5: 0.37mg (3.7%), Vitamin B6: 0.07mg (3.47%), Zinc: 0.39mg (2.59%), Vitamin B12: 0.13µg (2.1%), Vitamin D: 0.26µg (1.76%)