



## Strawberry-Lime Layer Cake

READY IN



150 min.

SERVINGS



12

CALORIES



489 kcal

DESSERT

### Ingredients

- 1 box cake mix white
- 2 tablespoons lime zest fresh grated
- 4 cups strawberries fresh
- 0.5 cup butter softened
- 4 cups powdered sugar
- 1.3 cups whipping cream

### Equipment

- bowl

- oven
- knife
- hand mixer

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Generously spray two 8- or 9-inch round cake pans with baking spray with flour.
- Make cake batter as directed on box--except stir lime peel into batter.
- Pour batter into pans.
- Bake and cool as directed on box for 8- or 9-inch rounds.
- Reserve 3 whole strawberries for garnish.
- Cut remaining strawberries into thin slices. Finely chop enough of the sliced strawberries to equal 1/2 cup.
- In medium bowl, beat butter with electric mixer on low speed about 30 seconds to soften, then beat on high speed until fluffy.
- Add chopped strawberries and powdered sugar; beat on low speed until sugar has been incorporated. Increase speed to medium; beat until frosting is fluffy. Divide frosting into fourths.
- With long, sharp knife, split each cooled cake layer horizontally in half.
- Place 1 layer, cut side up, on serving plate.
- Spread with one-fourth of the frosting; top with half of the sliced strawberries.
- Add second layer, cut side down.
- Spread with one-fourth of the frosting.
- Add third layer, cut side up.
- Spread with one-fourth of the frosting; top with remaining sliced strawberries.
- Add remaining cake layer, cut side down. Frost top of cake with remaining frosting.
- In medium bowl, beat whipping cream with electric mixer on high speed until stiff peaks form. Frost side of cake with whipped cream. Refrigerate at least 1 hour before serving.
- Garnish top of cake with whole strawberries just before serving. Store covered in refrigerator.

## Nutrition Facts

PROTEIN 2.35% FAT 34% CARBS 63.65%

## Properties

Glycemic Index:6, Glycemic Load:1.12, Inflammation Score:-6, Nutrition Score:7.695652158364%

## Flavonoids

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## Nutrients (% of daily need)

Calories: 489.45kcal (24.47%), Fat: 18.9g (29.07%), Saturated Fat: 8.51g (53.19%), Carbohydrates: 79.59g (26.53%), Net Carbohydrates: 78.13g (28.41%), Sugar: 60.39g (67.1%), Cholesterol: 29.88mg (9.96%), Sodium: 396.2mg (17.23%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.94g (5.88%), Vitamin C: 28.69mg (34.78%), Phosphorus: 174.4mg (17.44%), Vitamin A: 733.32IU (14.67%), Manganese: 0.28mg (13.78%), Calcium: 123.05mg (12.31%), Folate: 42.91µg (10.73%), Vitamin B2: 0.17mg (9.71%), Vitamin B1: 0.11mg (7.44%), Selenium: 4.93µg (7.05%), Vitamin E: 1.05mg (7.02%), Vitamin B3: 1.23mg (6.17%), Iron: 1.09mg (6.07%), Fiber: 1.46g (5.85%), Potassium: 131.07mg (3.74%), Magnesium: 13.17mg (3.29%), Copper: 0.06mg (3.21%), Vitamin K: 3.07µg (2.93%), Vitamin D: 0.42µg (2.82%), Vitamin B5: 0.26mg (2.64%), Vitamin B6: 0.05mg (2.26%), Zinc: 0.33mg (2.23%)