



## Strawberry Shortcut Cake

READY IN



45 min.

SERVINGS



15

CALORIES



360 kcal

DESSERT

### Ingredients

- 3 teaspoons double-acting baking powder
- 3 eggs
- 2.3 cups flour all-purpose
- 1 cup marshmallows miniature
- 1 cup milk
- 20 ounce strawberries in syrup frozen thawed sliced
- 0.5 teaspoon salt
- 0.5 cup shortening
- 3 ounce strawberry jell-o flavored

- 1 teaspoon vanilla extract
- 1.5 cups sugar white

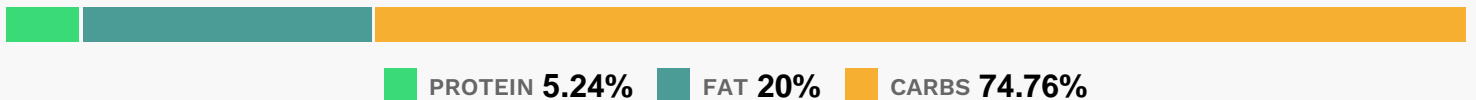
## Equipment

- frying pan
- oven
- mixing bowl
- baking pan
- toothpicks

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease bottom only of a 9x13 inch baking pan.
- Sprinkle the marshmallows evenly over bottom of pan. Thoroughly combine completely thawed strawberries and their syrup with dry gelatin; set aside.
- In large mixing bowl, mix flour, sugar, baking powder and salt. Make a well in the center and add shortening, milk, vanilla and eggs. Blend at low speed until moistened, then beat 3 minutes at medium speed, scraping sides of bowl occasionally.
- Pour batter evenly over marshmallows in pan. Spoon strawberry mixture evenly over batter.
- Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes until golden brown and toothpick inserted in center of cake comes out clean.

## Nutrition Facts



## Properties

Glycemic Index:22.37, Glycemic Load:26.44, Inflammation Score:-1, Nutrition Score:4.7604347882063%

## Nutrients (% of daily need)

Calories: 360.43kcal (18.02%), Fat: 8.45g (12.99%), Saturated Fat: 2.32g (14.48%), Carbohydrates: 71.05g (23.68%), Net Carbohydrates: 70.54g (25.65%), Sugar: 50.16g (55.73%), Cholesterol: 34.69mg (11.56%), Sodium: 237.79mg (10.34%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Protein: 4.98g (9.96%), Selenium: 9.93µg (14.18%), Vitamin

B1: 0.16mg (10.76%), Calcium: 100.57mg (10.06%), Folate: 38.65µg (9.66%), Vitamin B2: 0.16mg (9.51%), Phosphorus: 79.91mg (7.99%), Manganese: 0.13mg (6.68%), Iron: 1.14mg (6.35%), Vitamin B3: 1.13mg (5.67%), Vitamin K: 3.77µg (3.59%), Vitamin E: 0.53mg (3.54%), Vitamin B5: 0.33mg (3.25%), Vitamin B12: 0.17µg (2.77%), Vitamin D: 0.35µg (2.37%), Copper: 0.05mg (2.26%), Zinc: 0.32mg (2.11%), Fiber: 0.51g (2.04%), Magnesium: 7.56mg (1.89%), Vitamin B6: 0.03mg (1.67%), Potassium: 58.14mg (1.66%), Vitamin A: 73.87IU (1.48%)