



## Super Sour Cake

READY IN



130 min.

SERVINGS



15

CALORIES



257 kcal

DESSERT

## Ingredients

- ☐ 1 box cake mix white
- ☐ 0.1 oz liquid malt extract unsweetened soft
- ☐ 0.5 cup limeade concentrate frozen thawed
- ☐ 0.1 oz liquid malt extract unsweetened soft
- ☐ 4 tablespoons limeade concentrate frozen thawed
- ☐ 3 cups powdered sugar
- ☐ 0.3 cup butter softened
- ☐ 1 serving pumpkin candies and gummy worms sour

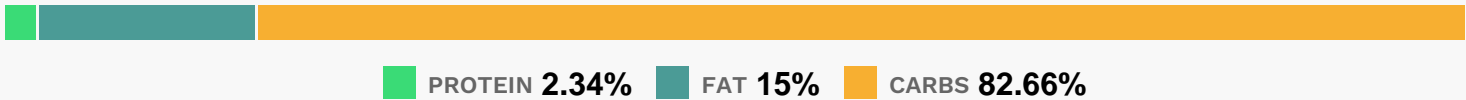
# Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks

# Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease or spray bottom only of 13x9-inch pan. In large bowl, beat cake mix, water, oil, whole eggs, and 2 packages drink mix with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour into pan.
- ☐ Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes.
- ☐ Pierce top of warm cake every 1/2 inch with long-tined fork, wiping fork occasionally to reduce sticking.
- ☐ Drizzle 1/2 cup lemonade concentrate evenly over top of cake. Cool completely, 1 hour to 1 hour 30 minutes.
- ☐ In medium bowl, stir 1 package drink mix into 2 tablespoons lemonade concentrate until dissolved. Beat in powdered sugar and butter on low speed. Gradually beat in enough of the remaining 2 to 3 tablespoons lemonade concentrate, 1 teaspoon at a time, to make frosting smooth and spreadable.
- ☐ Spread frosting over top of cake.
- ☐ Cut into serving pieces. Decorate with sour candies. Store loosely covered.

# Nutrition Facts



# Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:2.9295652521693%

Nutrients (% of daily need)

Calories: 257.42kcal (12.87%), Fat: 4.36g (6.71%), Saturated Fat: 1.33g (8.3%), Carbohydrates: 54.1g (18.03%), Net Carbohydrates: 53.72g (19.53%), Sugar: 39.85g (44.28%), Cholesterol: 0.12mg (0.04%), Sodium: 277.39mg (12.06%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.53g (3.06%), Phosphorus: 118.9mg (11.89%), Calcium: 78.56mg (7.86%), Folate: 24.51µg (6.13%), Vitamin B1: 0.08mg (5.19%), Vitamin B2: 0.09mg (5.04%), Selenium: 3.2µg (4.57%), Vitamin B3: 0.85mg (4.25%), Iron: 0.69mg (3.83%), Manganese: 0.07mg (3.65%), Vitamin E: 0.42mg (2.79%), Vitamin A: 136.43IU (2.73%), Copper: 0.03mg (1.63%), Fiber: 0.38g (1.52%), Magnesium: 4.61mg (1.15%), Zinc: 0.17mg (1.11%), Vitamin B5: 0.11mg (1.09%)