



## Tropical Lime Cake

 Dairy Free

READY IN



60 min.

SERVINGS



15

CALORIES



265 kcal

DESSERT

### Ingredients

- 2 cups powdered sugar
- 5 eggs
- 18.3 ounce lemon cake mix
- 3 ounce jell-o brand lime flavor gelatin flavored
- 0.5 cup juice of lime fresh
- 0.8 cup orange juice fresh
- 1 cup vegetable oil

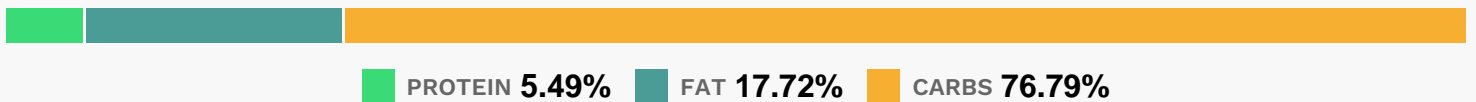
### Equipment

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

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.
- In a large bowl, stir together the cake mix and lime flavored gelatin. combine the eggs, oil and orange juice in a blender and blend for at least 5 minutes. Gradually add the blended ingredients to the dry mixture. beat for 5 minutes using an electric mixer.
- Pour into the prepared pan.
- Bake for 40 to 45 minutes in the preheated oven, until a toothpick inserted comes out clean. When the cake comes out of the oven, prick holes all over it using a fork.
- To make the glaze, combine the lime juice and confectioners sugar in a small bowl. beat until smooth.
- Pour over the hot cake, this will soak into the cake.

## Nutrition Facts



## Properties

Glycemic Index:3.47, Glycemic Load:0.66, Inflammation Score:-2, Nutrition Score:5.0226087155549%

## Flavonoids

Eriodictyol: 0.2mg, Eriodictyol: 0.2mg, Eriodictyol: 0.2mg, Eriodictyol: 0.2mg Hesperetin: 2.21mg, Hesperetin: 2.21mg, Hesperetin: 2.21mg, Hesperetin: 2.21mg Naringenin: 0.3mg, Naringenin: 0.3mg, Naringenin: 0.3mg, Naringenin: 0.3mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

## Nutrients (% of daily need)

Calories: 265.04kcal (13.25%), Fat: 5.29g (8.14%), Saturated Fat: 1.46g (9.15%), Carbohydrates: 51.6g (17.2%), Net Carbohydrates: 51.13g (18.59%), Sugar: 36.69g (40.77%), Cholesterol: 54.56mg (18.19%), Sodium: 298.95mg (13%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.69g (7.37%), Phosphorus: 147.2mg (14.72%), Vitamin C: 8.62mg (10.45%), Vitamin B2: 0.16mg (9.24%), Folate: 35.04µg (8.76%), Selenium: 6.03µg (8.62%), Calcium: 83.81mg (8.38%), Vitamin B1: 0.1mg (6.59%), Vitamin K: 6.45µg (6.14%), Iron: 1.02mg (5.69%), Vitamin E: 0.73mg (4.88%), Vitamin B3: 0.87mg (4.36%), Vitamin B5: 0.38mg (3.85%), Manganese: 0.07mg (3.72%), Vitamin B6: 0.06mg (2.98%), Vitamin B12: 0.17µg (2.75%), Copper: 0.05mg (2.54%), Vitamin A: 108.03IU (2.16%), Potassium: 71.41mg (2.04%), Zinc: 0.3mg (1.98%), Vitamin D: 0.29µg (1.96%), Fiber: 0.47g (1.88%), Magnesium: 7.33mg (1.83%)