



Warm Winter Lemon Cake

READY IN



95 min.

SERVINGS



35

CALORIES



93 kcal

DESSERT

Ingredients

- 0.3 cup granulated sugar
- 6.8 oz jell-o lemon flavor pudding instant
- 2 cups milk cold
- 2 Tbsp powdered sugar
- 1.3 cups water
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

Equipment

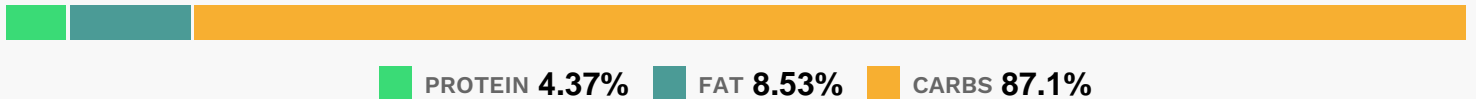
- baking sheet

- oven
- whisk
- baking pan
- toothpicks

Directions

- Heat oven to 350F.
- Prepare cake batter as directed on package; pour into 13x9-inch baking dish sprayed with cooking spray.
- Beat dry pudding mixes, granulated sugar, milk and water with whisk 2 min.; pour over batter in dish.
- Place baking dish on rimmed baking sheet. (Baking sheet will catch any sauce that might bubble over sides of dish as dessert bakes.)
- Bake 55 min. to 1 hour or until toothpick inserted in center comes out clean. Cool 20 min. (Sauce will thicken slightly as it cools.)
- Sprinkle with powdered sugar.
- Serve warm.

Nutrition Facts



Properties

Glycemic Index:3.09, Glycemic Load:1.58, Inflammation Score:-1, Nutrition Score:1.5534782513328%

Nutrients (% of daily need)

Calories: 92.71kcal (4.64%), Fat: 0.88g (1.36%), Saturated Fat: 0.5g (3.15%), Carbohydrates: 20.33g (6.78%), Net Carbohydrates: 20.12g (7.32%), Sugar: 13.78g (15.31%), Cholesterol: 1.67mg (0.56%), Sodium: 148.26mg (6.45%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.02g (2.04%), Phosphorus: 59.98mg (6%), Calcium: 48.87mg (4.89%), Vitamin B2: 0.05mg (3.21%), Vitamin B1: 0.04mg (2.8%), Folate: 10.04µg (2.51%), Vitamin B3: 0.36mg (1.78%), Iron: 0.31mg (1.74%), Vitamin B12: 0.09µg (1.5%), Manganese: 0.03mg (1.47%), Selenium: 0.77µg (1.1%), Vitamin B5: 0.11mg (1.06%), Vitamin D: 0.15µg (1.02%)