



White Chocolate Cheesecake Filled Key Lime Bundt Cake

READY IN



60 min.

SERVINGS



12

CALORIES



387 kcal

DESSERT

Ingredients

- ☐ 12 oz cream cheese softened
- ☐ 3 large eggs
- ☐ 0.3 cup domino granulated sugar
- ☐ 2 tablespoons juice of lime
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.5 cup vegetable oil
- ☐ 0.8 cup water
- ☐ 1 box pillsbury's new key lime cake mix flavored

☐ 6 oz chocolate white chopped

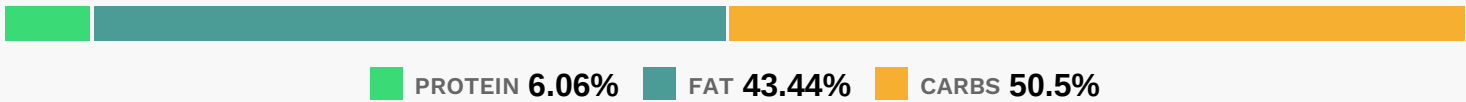
Equipment

- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ double boiler
- ☐ hand mixer
- ☐ microwave
- ☐ kugelhopf pan

Directions

- ☐ Preheat oven to 325 degrees F. Spray a regular size Bundt pan with baking spray.Prepare filling. Melt the white chips in the top of a double boiler or in a microwave–safe bowl using 50% power and stirring every 30 seconds. Meanwhile, in a medium size mixing bowl, beat the cream cheese, sugar and vanilla with an electric mixer until smooth. Beat in the melted white chips. Set aside.In a large mixing bowl, combine the cake mix ingredients. Using an electric mixer, beat for 2 minutes on high until smooth.
- ☐ Pour about 1/2 of the batter into the Bundt pan. Spoon the white chocolate mixture in a ring in the center of the cake batter, being careful not to let it touch the sides.
- ☐ Spread remaining cake batter over the white batter.
- ☐ Bake cake for 45 to 55 minutes or until a tester inserted comes out clean.
- ☐ Let cool in pan for 10 minutes, then carefully turn from pan.
- ☐ Let cool completely.Spoon the lime icing into a heavy duty zipper bag. Snip off the end of the bag and squeeze the icing all over the cake.Makes 24 servings

Nutrition Facts



Properties

Glycemic Index:13.92, Glycemic Load:9.19, Inflammation Score:-4, Nutrition Score:6.7978260154309%

Flavonoids

Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 386.98kcal (19.35%), Fat: 18.91g (29.1%), Saturated Fat: 9.99g (62.41%), Carbohydrates: 49.47g (16.49%), Net Carbohydrates: 48.96g (17.8%), Sugar: 31.83g (35.36%), Cholesterol: 78.11mg (26.04%), Sodium: 418.94mg (18.21%), Alcohol: 0.06g (100%), Alcohol %: 0.06% (100%), Protein: 5.94g (11.87%), Phosphorus: 225.58mg (22.56%), Calcium: 157.91mg (15.79%), Selenium: 10.65µg (15.21%), Vitamin B2: 0.26mg (15.12%), Folate: 39.83µg (9.96%), Vitamin A: 453.74IU (9.07%), Vitamin B1: 0.11mg (7.64%), Vitamin E: 1.04mg (6.93%), Iron: 1.13mg (6.27%), Vitamin K: 6.44µg (6.14%), Vitamin B3: 1.17mg (5.87%), Vitamin B5: 0.57mg (5.69%), Manganese: 0.1mg (4.85%), Vitamin B12: 0.25µg (4.22%), Zinc: 0.61mg (4.07%), Potassium: 125.18mg (3.58%), Copper: 0.06mg (3.05%), Vitamin B6: 0.06mg (2.91%), Magnesium: 10.86mg (2.71%), Fiber: 0.51g (2.05%), Vitamin D: 0.25µg (1.67%)