



Yellow Chess Cake

READY IN

ready

55 min.

SERVINGS

servings

1

CALORIES

calories

5781 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 16 ounce cherry pie filling canned
- ☐ 2 cups confectioners' sugar
- ☐ 8 ounce cream cheese
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

Equipment

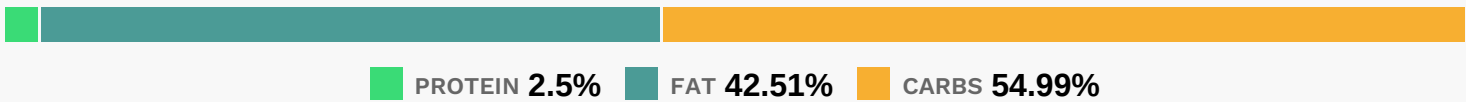
- ☐ bowl
- ☐ oven

☐ glass baking pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ In a large bowl, combine cake mix and butter.
- ☐ Mix until crumbly. Pat mixture into bottom of 9x13 inch glass baking dish.
- ☐ Bake at 350 degrees F (175 degrees C) for 10 minutes.
- ☐ In large bowl, combine cream cheese and confectioners sugar.
- ☐ Mix until smooth.
- ☐ Pour over pre-baked cake mix. Top with cherry pie filling.
- ☐ Bake at 350 degrees F (175 degrees C) for 35 minutes, or when you see the cheese rise to the top. Cherries usually go under when baked.

Nutrition Facts



Properties

Glycemic Index:77, Glycemic Load:3.45, Inflammation Score:-10, Nutrition Score:53.119130424831%

Nutrients (% of daily need)

Calories: 5780.56kcal (289.03%), Fat: 276.82g (425.87%), Saturated Fat: 170.95g (1068.46%), Carbohydrates: 805.55g (268.52%), Net Carbohydrates: 796.62g (289.68%), Sugar: 467.36g (519.29%), Cholesterol: 717.11mg (239.04%), Sodium: 6024.71mg (261.94%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 36.7g (73.4%), Phosphorus: 1969.07mg (196.91%), Vitamin A: 9648.47IU (192.97%), Calcium: 1418.44mg (141.84%), Vitamin B2: 1.91mg (112.48%), Folate: 397.18µg (99.3%), Vitamin B1: 1.37mg (91.47%), Vitamin E: 11.98mg (79.84%), Iron: 12.29mg (68.27%), Vitamin B3: 12.91mg (64.57%), Manganese: 1.16mg (57.94%), Selenium: 40.55µg (57.93%), Copper: 0.79mg (39.65%), Vitamin B5: 3.71mg (37.11%), Fiber: 8.93g (35.72%), Vitamin B6: 0.7mg (35%), Vitamin K: 35.66µg (33.96%), Potassium: 1078.09mg (30.8%), Magnesium: 108.44mg (27.11%), Vitamin B12: 1.4µg (23.37%), Zinc: 2.99mg (19.91%), Vitamin C: 16.33mg (19.79%)