

Spice Dream Cake

Easy Summer Entertaining (1991)

Kraft General Foods, Inc.

Servings: 12

3/4 cup Miracle Whip®
1 two-layer yellow cake mix
1 envelope Dream Whip whipped
topping mix
3/4 cup orange juice
3 eggs
1/2 teaspoon ground cinnamon
1 cup walnuts, finely chopped
1 1/2 cups powdered sugar
2 tablespoons milk
1 teaspoon grated orange peel

Preparation Time: 10 minutes

Bake: 40 minutes

Preheat the oven to 350 degrees.

In a bowl, beat the Miracle Whip, cake mix, whipped topping mix, juice, eggs and cinnamon at medium speed with an electric mixer for 2 minutes. Stir in the walnuts. Pour into a greased and floured ten-inch fluted tube pan.

Bake for 35 to 40 minutes or until a wooden pick inserted near the center comes out clean. Cool for 10 minutes. Remove from the pan. Cool completely.

Stir together the powdered sugar and milk until smooth. Add the peel. Drizzle over the cake. Sprinkle with additional peel, if desired.

Per Serving (excluding unknown items): 219 Calories; 14g Fat (56.8% calories from fat); 4g Protein; 20g Carbohydrate; 1g Dietary Fiber; 58mg Cholesterol; 114mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	219	Vitamin B6 (mg):	.1mg
% Calories from Fat:	56.8%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	35.6%	Thiamin B1 (mg):	trace
% Calories from Protein:	7.6%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	14g	Folacin (mcg):	22mcg
Saturated Fat (g):	2g	Niacin (mg):	trace

Monounsaturated Fat (g): 2g
Polyunsaturated Fat (g): 4g
Cholesterol (mg): 58mg
Carbohydrate (g): 20g
Dietary Fiber (g): 1g
Protein (g): 4g
Sodium (mg): 114mg
Potassium (mg): 107mg
Calcium (mg): 19mg
Iron (mg): 1mg
Zinc (mg): 1mg
Vitamin C (mg): 8mg
Vitamin A (i.u.): 127IU
Vitamin A (r.e.): 29 1/2RE

Caffeine (mg): 0mg
Alcohol (kcal): 0
% Refused: n n%

Food Exchanges

Grain (Starch): 0
Lean Meat: 1/2
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 2 1/2
Other Carbohydrates: 1

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 219 **Calories from Fat:** 124

% Daily Values*

Total Fat	14g	22%
Saturated Fat	2g	9%
Cholesterol	58mg	19%
Sodium	114mg	5%
Total Carbohydrates	20g	7%
Dietary Fiber	1g	2%
Protein	4g	

Vitamin A	3%
Vitamin C	14%
Calcium	2%
Iron	3%

* Percent Daily Values are based on a 2000 calorie diet.