



BAKER'S ONE BOWL Midnight Bliss Cake

READY IN



135 min.

SERVINGS



18

CALORIES



252 kcal

DESSERT

Ingredients

- 0.5 cup maxwell house international
- 8 oz knudsen cream sour
- 4 eggs
- 1 pkg chocolate cake mix (2-layer size)
- 3.9 oz jell-o chocolate flavor pudding instant
- 0.5 cup oil
- 2 Tbsp powdered sugar
- 8 oz baker's semi-sweet chocolate chopped
- 0.5 cup water

Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- blender
- toothpicks

Directions

- Heat oven to 350F.
- Beat all ingredients except coffee granules, chopped chocolate and sugar in large bowl with mixer until blended. Stir in coffee and chopped chocolate.
- Pour into greased and floured 12-cup fluted tube pan or 10-inch tube pan.
- Bake 50 min. to 1 hour or until toothpick inserted near center comes out clean. Cool cake in pan 10 min. Loosen cake from sides of pan with knife. Invert cake onto wire rack; gently remove pan. Cool cake completely.
- Sprinkle with sugar just before serving.

Nutrition Facts



PROTEIN 5.97% **FAT 46.15%** **CARBS 47.88%**

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:5.8047825415497%

Nutrients (% of daily need)

Calories: 252.35kcal (12.62%), Fat: 13.31g (20.47%), Saturated Fat: 5.28g (33%), Carbohydrates: 31.06g (10.35%), Net Carbohydrates: 29.26g (10.64%), Sugar: 19.32g (21.47%), Cholesterol: 44.56mg (14.85%), Sodium: 305.3mg (13.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 16.54mg (5.51%), Protein: 3.88g (7.75%), Copper: 0.29mg (14.28%), Phosphorus: 131.12mg (13.11%), Manganese: 0.25mg (12.43%), Iron: 2.14mg (11.87%), Selenium: 7.66µg (10.94%), Magnesium: 38.92mg (9.73%), Fiber: 1.81g (7.22%), Vitamin B2: 0.12mg (7%), Calcium: 63.09mg

(6.31%), Potassium: 197.62mg (5.65%), Folate: 20.55µg (5.14%), Zinc: 0.73mg (4.89%), Vitamin E: 0.71mg (4.76%),
Vitamin B1: 0.05mg (3.52%), Vitamin K: 3.02µg (2.88%), Vitamin B5: 0.28mg (2.81%), Vitamin A: 138.32IU (2.77%),
Vitamin B3: 0.54mg (2.68%), Vitamin B12: 0.14µg (2.27%), Vitamin B6: 0.04mg (1.81%), Vitamin D: 0.2µg (1.3%)