



Best-Ever Chocolate Fudge Layer Cake

READY IN



90 min.

SERVINGS



18

CALORIES



281 kcal

DESSERT

Ingredients

- 2 tablespoons almonds sliced
- 1 cup cream sour
- 4 eggs
- 18.3 ounce chocolate cake mix
- 1 pkg peach pie filling instant (4 serving size)
- 0.5 cup cooking oil
- 8 ounce semi chocolate chips divided
- 0.5 cup water
- 8 ounce non-dairy whipped topping thawed

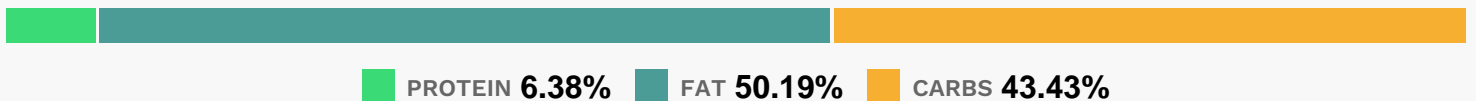
Equipment

- bowl
- oven
- baking pan
- hand mixer
- toothpicks
- microwave

Directions

- Preheat oven to 350 degrees F. Grease two 9-inch round baking pans. Chop 2 of the chocolate squares; set aside. Beat cake mix, dry pudding mix, eggs, sour cream, oil and water in large bowl with electric mixer on low speed just until moistened. Beat on medium speed 2 min. Stir in chopped chocolate. Spoon into prepared pans.
- Bake 30 to 35 min. or until wooden toothpick inserted in centers comes out clean. Cool in pans on wire racks 10 min. Loosen cakes from sides of pans. Invert onto racks; gently remove pans. Cool cakes completely.
- Place frozen whipped topping and remaining 6 chocolate squares in microwaveable bowl. Microwave on HIGH 1-1/2 min. or until chocolate is completely melted and mixture is smooth, stirring after 1 min.
- Let stand 15 min. to thicken.
- Place one cake layer on serving plate; top with one-fourth of the chocolate mixture and second cake layer.
- Spread top and side with remaining chocolate mixture.
- Garnish with almonds. Store leftovers in refrigerator.

Nutrition Facts



Properties

Glycemic Index:0.56, Glycemic Load:0.01, Inflammation Score:-3, Nutrition Score:6.5265217922304%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg

Nutrients (% of daily need)

Calories: 280.97kcal (14.05%), Fat: 16.17g (24.88%), Saturated Fat: 6.87g (42.93%), Carbohydrates: 31.48g (10.49%), Net Carbohydrates: 29.64g (10.78%), Sugar: 19.14g (21.26%), Cholesterol: 44.92mg (14.97%), Sodium: 265.68mg (11.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 14mg (4.67%), Protein: 4.62g (9.25%), Phosphorus: 154.11mg (15.41%), Copper: 0.3mg (14.77%), Manganese: 0.26mg (13.03%), Iron: 2.32mg (12.91%), Selenium: 8.45µg (12.06%), Magnesium: 42.08mg (10.52%), Vitamin B2: 0.14mg (8.37%), Calcium: 81.44mg (8.14%), Vitamin E: 1.11mg (7.4%), Fiber: 1.84g (7.35%), Potassium: 216.65mg (6.19%), Folate: 24.05µg (6.01%), Zinc: 0.78mg (5.2%), Vitamin B1: 0.06mg (4.28%), Vitamin K: 3.51µg (3.34%), Vitamin B3: 0.64mg (3.19%), Vitamin A: 148.92IU (2.98%), Vitamin B5: 0.28mg (2.75%), Vitamin B12: 0.16µg (2.7%), Vitamin B6: 0.04mg (2.07%), Vitamin D: 0.2µg (1.3%)