



Caramel Drizzle Chocolate Bundt Cake

READY IN



65 min.

SERVINGS



20

CALORIES



217 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 teaspoons baking soda
- ☐ 0.5 cup brown sugar
- ☐ 3 tablespoons butter
- ☐ 1 cup buttermilk plain
- ☐ 1 cup folgers gourmet selections caramel drizzle coffee
- ☐ 0.7 cup confectioners sugar sifted plus a little extra if needed
- ☐ 0.3 cup brown sugar dark
- ☐ 0.3 cup chocolate chips dark

- ☐ 2 large eggs
- ☐ 7.9 ounces flour all-purpose
- ☐ 1.5 cup granulated sugar
- ☐ 2 tablespoons heavy cream
- ☐ 1 pinch salt
- ☐ 0.8 cup cocoa powder dark unsweetened
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.5 cup vegetable oil

Equipment

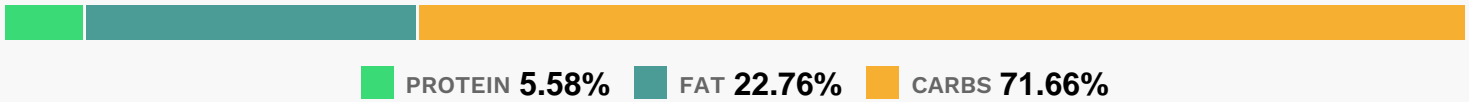
- ☐ frying pan
- ☐ paper towels
- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ blender
- ☐ microwave
- ☐ kugelhopf pan

Directions

- ☐ Preheat oven to 350 degrees F. Spray a 12 cup Bundt pan with flour-added cooking spray. In a mixing bowl, combine the flour, sugar, brown sugar, cocoa powder, salt, baking soda and baking powder and stir well with a spoon, mashing up any lumps of brown sugar. Make a well in the center and add the eggs, buttermilk, oil and vanilla. Stir well, then stir everything together with a spoon or silicone scraper.
- ☐ Pour the hot coffee in and stir until mixed, then with a handheld mixer set on medium speed for about 1 1/2 minutes or until well blended.
- ☐ Pour into pan and bake for 35 to 40 minutes.

- ☐ Let cool in the pan for about 15 minutes, then carefully turn onto a wire rack set over paper towels.Prepare Caramel
- ☐ Drizzle. In a small nonstick saucepan, heat butter over medium until slightly melted. Stir in brown sugar and bring mixture to a boil, stirring constantly. Boil, stirring once or twice, for 30 seconds. Turn off heat. Stir in cream, confectioners’ sugar, vanilla and salt and stir until smooth.
- ☐ Drizzle a little over the cake. If it sinks in or seems to thin, add another tablespoon of confectioners sugar and stir a little more. Quickly drizzle over the cake while the icing is still soft — you have to work quickly or it will start to set in the pan.
- ☐ Put the chocolate chips in a large heavy duty freezer bag (must be freezer — not regular type) and microwave bag of chips for 30 seconds. Massage the bag a little and push partially melted chips down toward the bottom corner. Microwave for another 10 seconds and repeat until chips are fully melted. Snip a tiny corner off the bottom of the bag and pipe melted chocolate decoratively over caramel-drizzled cake.

Nutrition Facts



Properties

Glycemic Index:15.3, Glycemic Load:16.81, Inflammation Score:-2, Nutrition Score:4.5230434890027%

Flavonoids

Catechin: 2.09mg, Catechin: 2.09mg, Catechin: 2.09mg, Catechin: 2.09mg Epicatechin: 6.34mg, Epicatechin: 6.34mg, Epicatechin: 6.34mg, Epicatechin: 6.34mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.33mg, Quercetin: 0.33mg, Quercetin: 0.33mg, Quercetin: 0.33mg

Nutrients (% of daily need)

Calories: 217.38kcal (10.87%), Fat: 5.75g (8.85%), Saturated Fat: 3.15g (19.7%), Carbohydrates: 40.74g (13.58%), Net Carbohydrates: 39.13g (14.23%), Sugar: 29.53g (32.81%), Cholesterol: 26.43mg (8.81%), Sodium: 166.37mg (7.23%), Alcohol: 0.03g (100%), Alcohol %: 0.05% (100%), Caffeine: 12.16mg (4.05%), Protein: 3.17g (6.35%), Manganese: 0.22mg (10.79%), Selenium: 6.51µg (9.3%), Copper: 0.15mg (7.73%), Vitamin B2: 0.12mg (7.35%), Phosphorus: 67.57mg (6.76%), Vitamin B1: 0.1mg (6.74%), Iron: 1.2mg (6.67%), Folate: 25.81µg (6.45%), Fiber: 1.61g (6.44%), Magnesium: 23.1mg (5.77%), Calcium: 53.81mg (5.38%), Vitamin B3: 0.81mg (4.05%), Zinc: 0.55mg (3.69%), Potassium: 126.38mg (3.61%), Vitamin B5: 0.25mg (2.52%), Vitamin K: 2.6µg (2.47%), Vitamin A: 113.96IU (2.28%), Vitamin E: 0.27mg (1.8%), Vitamin B12: 0.1µg (1.74%), Vitamin B6: 0.03mg (1.48%)