



## Cheesecake-Stuffed Dark Chocolate Cake

READY IN



58 min.

SERVINGS



12

CALORIES



968 kcal

DESSERT

### Ingredients

- 1 teaspoon almond extract
- 18.3 oz devil's food cake mix
- 1 cup canola oil
- 23.3 oz cheesecake bites (frozen with sara lee) coarsely chopped
- 12 servings chocolate fudge rolled wafer cookies (with pepperidge farm)
- 12 servings double chocolate rolled wafer cookies (with pirouline)
- 48 oz homestyle cream cheese frosting (canned)
- 12 oz dulce de leche caramel sauce (with smucker's)
- 3 large eggs

- 3.4 oz chocolate pudding mix instant
- 1.3 cups milk
- 4.6 oz milk chocolate bars with hershey's) chopped
- 12 servings cocoa unsweetened
- 1 tablespoon vanilla extract

## Equipment

- oven
- hand mixer
- serrated knife

## Directions

- Grease 2 (9") round cakepans, and dust with cocoa.
- Beat cake mix and next 7 ingredients at low speed with an electric mixer 1 minute; then beat at medium speed 2 minutes. Fold in chopped milk chocolate bars.
- Pour batter into prepared pans.
- Bake at 350 for 32 minutes or until cake springs back when lightly touched. Cool cake in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks. Wrap and chill cake layers at least 1 hour or up to 24 hours. (This step enables you to split cake layers with ease.)
- Using a serrated knife, slice cake layers in half horizontally to make 4 layers.
- Place 1 layer, cut side up, on a cake plate.
- Spread with 1/2 cup cream cheese frosting; sprinkle with one-fourth of chopped cheesecake bites. Repeat procedure with remaining 3 layers, frosting, and cheesecake bites, omitting cheesecake bites on top of last layer. Frost sides and top of cake with remaining frosting.
- Drizzle desired amount of caramel sauce over cake, letting it drip down sides. Chill until ready to serve. Decorate cake with rolled wafer cookies and remaining chopped cheesecake bites. Store in refrigerator.

## Nutrition Facts



■ PROTEIN 3.68% ■ FAT 39.75% ■ CARBS 56.57%

## Properties

Glycemic Index:18.47, Glycemic Load:3.71, Inflammation Score:-4, Nutrition Score:8.8586956003438%

## Flavonoids

Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg Epicatechin: 1.96mg, Epicatechin: 1.96mg, Epicatechin: 1.96mg, Epicatechin: 1.96mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

## Nutrients (% of daily need)

Calories: 968.45kcal (48.42%), Fat: 44.17g (67.96%), Saturated Fat: 13.83g (86.46%), Carbohydrates: 141.44g (47.15%), Net Carbohydrates: 138.75g (50.46%), Sugar: 113.3g (125.89%), Cholesterol: 81.45mg (27.15%), Sodium: 842.42mg (36.63%), Alcohol: 0.49g (100%), Alcohol %: 0.19% (100%), Caffeine: 15.06mg (5.02%), Protein: 9.2g (18.41%), Phosphorus: 202.23mg (20.22%), Iron: 3.26mg (18.14%), Copper: 0.34mg (17.2%), Selenium: 11µg (15.71%), Calcium: 150.44mg (15.04%), Manganese: 0.25mg (12.73%), Magnesium: 49.33mg (12.33%), Vitamin B2: 0.21mg (12.23%), Fiber: 2.68g (10.74%), Potassium: 309.65mg (8.85%), Vitamin E: 1.33mg (8.84%), Folate: 34.44µg (8.61%), Vitamin B1: 0.1mg (6.7%), Zinc: 0.94mg (6.26%), Vitamin A: 302.45IU (6.05%), Vitamin K: 5.3µg (5.05%), Vitamin B3: 0.92mg (4.58%), Vitamin B12: 0.25µg (4.17%), Vitamin B5: 0.37mg (3.68%), Vitamin D: 0.53µg (3.53%), Vitamin B6: 0.06mg (3.09%)