



Cherry-Chocolate Chip Cake

READY IN



120 min.

SERVINGS



15

CALORIES



471 kcal

DESSERT

Ingredients

- 1 cup semisweet chocolate chips miniature
- 1 box cake mix white
- 0.8 cup water
- 0.5 cup cream sour
- 0.3 cup vegetable oil
- 1 teaspoon almond extract
- 4 egg whites
- 20 oz maraschino cherries drained chopped well (1 cup)
- 16 oz fluffy frosting

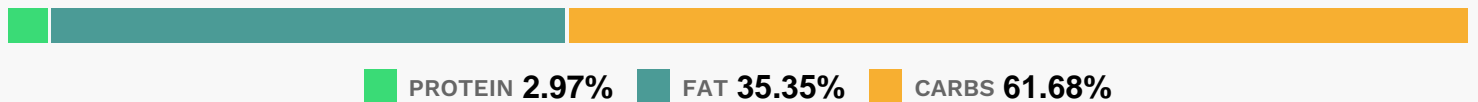
Equipment

- bowl
- frying pan
- paper towels
- oven
- knife
- hand mixer

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Generously grease and lightly flour bottom only of 13x9-inch pan, or spray bottom with cooking spray.
- In small bowl, coat chocolate chips in 1 tablespoon cake mix. In large bowl, beat remaining cake mix, water, sour cream, oil, almond extract and egg whites with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes.
- Drain chopped cherries on paper towels; pat dry. Stir cherries and coated chocolate chips into batter.
- Pour into pan.
- Bake 31 to 37 minutes or until cake springs back when touched lightly in center. Run knife around side of pan to loosen cake. Cool completely, about 1 hour.
- Spread frosting over top of cake. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:2.87, Glycemic Load:8.83, Inflammation Score:-2, Nutrition Score:7.215217422532%

Nutrients (% of daily need)

Calories: 471.24kcal (23.56%), Fat: 18.64g (28.67%), Saturated Fat: 6.57g (41.09%), Carbohydrates: 73.16g (24.39%), Net Carbohydrates: 70.31g (25.57%), Sugar: 54.39g (60.44%), Cholesterol: 5.47mg (1.82%), Sodium: 313.86mg (13.65%), Alcohol: 0.09g (100%), Alcohol %: 0.08% (100%), Caffeine: 13.56mg (4.52%), Protein: 3.53g (7.06%),

Phosphorus: 170.78mg (17.08%), Vitamin K: 15.59µg (14.85%), Manganese: 0.29mg (14.33%), Copper: 0.28mg (14.21%), Vitamin B2: 0.22mg (13.06%), Calcium: 115.27mg (11.53%), Fiber: 2.85g (11.4%), Iron: 1.89mg (10.52%), Selenium: 6.28µg (8.97%), Magnesium: 35.16mg (8.79%), Vitamin E: 1.3mg (8.67%), Folate: 27.33µg (6.83%), Vitamin B1: 0.08mg (5.65%), Vitamin B3: 1.04mg (5.2%), Zinc: 0.73mg (4.83%), Potassium: 152.04mg (4.34%), Vitamin B5: 0.23mg (2.27%), Vitamin A: 72.66IU (1.45%), Vitamin B6: 0.02mg (1.03%)