



Choco-Scotch Marble Cake

READY IN



55 min.

SERVINGS



12

CALORIES



473 kcal

DESSERT

Ingredients

- 1 package cake mix yellow (regular size)
- 3.4 ounces butterscotch pudding mix instant
- 4 large eggs
- 1 cup cream sour
- 0.3 cup canola oil
- 0.5 cup butterscotch chips
- 1 ounce baker's chocolate unsweetened melted
- 1.5 cups butterscotch chips melted
- 1 ounce baker's chocolate unsweetened melted

- 5 tablespoons cup heavy whipping cream
- 2 tablespoons pecans finely chopped

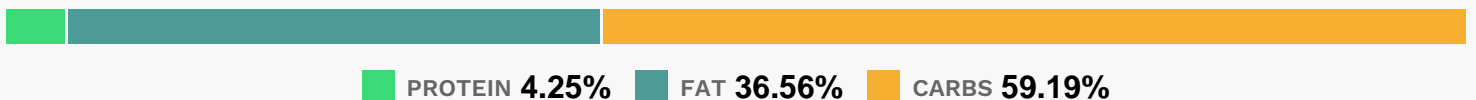
Equipment

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

Directions

- In a large bowl, combine the cake mix, pudding mix, eggs, sour cream and oil; beat on low speed for 30 second. Beat on medium for 2 minutes. Divide batter in half; stir butterscotch chips into half and chocolate into the other half.
- Spoon half of the butterscotch batter in a greased and floured 10-in. fluted tube pan; top with half of the chocolate batter. Repeat layers.
- Cut through batter with a knife to swirl.
- Bake at 350° for 40-45 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.
- For frosting, in a small bowl, combine butterscotch chips and chocolate. Beat in enough cream until the frosting is smooth and reaches desired spreading consistency.
- Spread over top of cake.
- Sprinkle with pecans.

Nutrition Facts



Properties

Glycemic Index:0.83, Glycemic Load:0.01, Inflammation Score:-3, Nutrition Score:8.1939131397268%

Flavonoids

Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg Catechin: 3.16mg, Catechin: 3.16mg, Catechin: 3.16mg, Catechin: 3.16mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 6.72mg, Epicatechin: 6.72mg, Epicatechin: 6.72mg, Epicatechin: 6.72mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg

Nutrients (% of daily need)

Calories: 473kcal (23.65%), Fat: 19.62g (30.18%), Saturated Fat: 7.27g (45.46%), Carbohydrates: 71.46g (23.82%), Net Carbohydrates: 69.95g (25.43%), Sugar: 48.84g (54.27%), Cholesterol: 82.92mg (27.64%), Sodium: 507.87mg (22.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.78mg (1.26%), Protein: 5.13g (10.27%), Phosphorus: 208.71mg (20.87%), Manganese: 0.36mg (18.1%), Vitamin B2: 0.23mg (13.65%), Calcium: 131.2mg (13.12%), Vitamin E: 1.86mg (12.39%), Iron: 2.08mg (11.56%), Selenium: 7.99µg (11.42%), Copper: 0.22mg (11.09%), Folate: 40.22µg (10.05%), Vitamin B1: 0.13mg (8.84%), Vitamin A: 330.55IU (6.61%), Magnesium: 26.13mg (6.53%), Vitamin K: 6.82µg (6.5%), Zinc: 0.97mg (6.45%), Fiber: 1.51g (6.04%), Vitamin B3: 1.12mg (5.58%), Vitamin B5: 0.52mg (5.16%), Vitamin B12: 0.24µg (4.03%), Vitamin B6: 0.08mg (3.82%), Potassium: 121.65mg (3.48%), Vitamin D: 0.43µg (2.89%)