



Chocolate Chai Latte Cake

READY IN



115 min.

SERVINGS



15

CALORIES



308 kcal

DESSERT

Ingredients

- ☐ 1 cup semisweet chocolate chips miniature
- ☐ 1 box duncan hines devil's food cake
- ☐ 0.3 cup chai concentrate instant (from 9.7-oz container)
- ☐ 2.5 cups powdered sugar
- ☐ 2 tablespoons butter softened
- ☐ 3 tablespoons milk
- ☐ 1 tablespoon chai concentrate instant (from 9.7-oz container)
- ☐ 1 serving ground cinnamon

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease or spray bottom only of 13x9-inch pan with baking spray with flour.
- ☐ In small bowl, toss chocolate chips with 1 tablespoon of the cake mix. In large bowl, beat remaining cake mix, 1/4 cup dry chai latte mix, the water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Stir in coated chocolate chips.
- ☐ Pour into pan.
- ☐ Bake as directed on box for 13x9-inch pan. Cool completely, about 1 hour.
- ☐ In medium bowl, mix powdered sugar and butter until smooth; set aside. In small microwavable bowl, microwave milk on High 10 to 15 seconds or until very warm. Stir in 1 tablespoon dry chai latte mix until dissolved; stir into powdered sugar mixture until smooth and spreadable.
- ☐ Spread over cake. Just before serving, sprinkle with cinnamon. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:2.87, Glycemic Load:0.06, Inflammation Score:-3, Nutrition Score:5.3373913159999%

Flavonoids

Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg Epigallocatechin: 0.4mg, Epigallocatechin: 0.4mg, Epigallocatechin: 0.4mg Epicatechin: 0.1mg, Epicatechin: 0.1mg,

Epicatechin: 0.1mg, Epicatechin: 0.1mg Epicatechin 3–gallate: 0.29mg, Epicatechin 3–gallate: 0.29mg, Epicatechin 3–gallate: 0.29mg, Epicatechin 3–gallate: 0.29mg Epigallocatechin 3–gallate: 0.46mg, Epigallocatechin 3–gallate: 0.46mg, Epigallocatechin 3–gallate: 0.46mg, Epigallocatechin 3–gallate: 0.46mg Theaflavin: 0.08mg, Theaflavin: 0.08mg, Theaflavin: 0.08mg Thearubigins: 4mg, Thearubigins: 4mg, Thearubigins: 4mg, Thearubigins: 4mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg Theaflavin–3,3'–digallate: 0.09mg, Theaflavin–3,3'–digallate: 0.09mg, Theaflavin–3,3'–digallate: 0.09mg, Theaflavin–3,3'–digallate: 0.09mg Theaflavin–3'–gallate: 0.07mg, Theaflavin–3'–gallate: 0.07mg, Theaflavin–3'–gallate: 0.07mg, Theaflavin–3'–gallate: 0.07mg Gallocatechin: 0.06mg, Gallocatechin: 0.06mg, Gallocatechin: 0.06mg, Gallocatechin: 0.06mg

Nutrients (% of daily need)

Calories: 307.99kcal (15.4%), Fat: 12.14g (18.67%), Saturated Fat: 4.78g (29.89%), Carbohydrates: 49.53g (16.51%), Net Carbohydrates: 47.51g (17.28%), Sugar: 36.53g (40.59%), Cholesterol: 1.31mg (0.44%), Sodium: 258.48mg (11.24%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 17.72mg (5.91%), Protein: 2.79g (5.57%), Copper: 0.31mg (15.72%), Manganese: 0.31mg (15.41%), Iron: 2.32mg (12.87%), Phosphorus: 122.36mg (12.24%), Magnesium: 41.94mg (10.48%), Fiber: 2.02g (8.1%), Selenium: 5.08µg (7.25%), Calcium: 58.76mg (5.88%), Potassium: 192.55mg (5.5%), Folate: 18.13µg (4.53%), Zinc: 0.67mg (4.44%), Vitamin B1: 0.06mg (3.73%), Vitamin B2: 0.06mg (3.72%), Vitamin E: 0.48mg (3.17%), Vitamin B3: 0.6mg (2.99%), Vitamin K: 2.28µg (2.17%), Vitamin A: 80.77IU (1.62%)