



Chocolate Chai Latte Cake

READY IN



115 min.

SERVINGS



15

CALORIES



328 kcal

DESSERT

Ingredients

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

Equipment

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

Directions

- Heat oven to 350F (325F 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



PROTEIN 3.98% **FAT 32.23%** **CARBS 63.79%**

Properties

Glycemic Index:2.87, Glycemic Load:0.08, Inflammation Score:-3, Nutrition Score:7.3804348373543%

Nutrients (% of daily need)

Calories: 327.64kcal (16.38%), Fat: 12.18g (18.74%), Saturated Fat: 4.8g (29.99%), Carbohydrates: 54.25g (18.08%), Net Carbohydrates: 51.23g (18.63%), Sugar: 36.57g (40.63%), Cholesterol: 1.31mg (0.44%), Sodium: 260.1mg

(11.31%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 151.01mg (50.34%), Protein: 3.38g (6.76%), Manganese: 0.7mg (34.83%), Copper: 0.33mg (16.31%), Iron: 2.66mg (14.78%), Magnesium: 56.9mg (14.22%), Phosphorus: 136.47mg (13.65%), Fiber: 3.02g (12.06%), Potassium: 350.16mg (10%), Vitamin B3: 1.83mg (9.15%), Calcium: 83.5mg (8.35%), Selenium: 5.67µg (8.11%), Zinc: 0.71mg (4.76%), Folate: 17.99µg (4.5%), Vitamin B2: 0.07mg (3.91%), Vitamin B1: 0.06mg (3.78%), Vitamin E: 0.52mg (3.46%), Vitamin K: 2.94µg (2.8%), Vitamin A: 86.28IU (1.73%), Vitamin B6: 0.02mg (1.15%), Vitamin B5: 0.11mg (1.11%)