



## Chocolate Cherry Chip Cake

READY IN



45 min.

SERVINGS



15

CALORIES



595 kcal

DESSERT

### Ingredients

- 1 teaspoon double-acting baking powder
- 2 teaspoons baking soda
- 0.5 cup butter softened
- 4 cups confectioners' sugar
- 2 eggs
- 2 cups flour all-purpose
- 10 ounce maraschino cherries drained
- 4 tablespoons milk
- 0.5 teaspoon salt

- 2 cups semi chocolate chips miniature
- 1 cup strong coffee decoction brewed
- 0.8 cup cocoa powder unsweetened
- 2 tablespoons vanilla extract
- 0.5 cup vegetable oil
- 2 cups sugar white

## Equipment

- bowl
- frying pan
- oven
- hand mixer
- toothpicks

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.
- In a large bowl, mix flour, sugar, cocoa, baking powder, soda and salt.
- Add eggs, coffee, milk, oil and vanilla. Beat until smooth (batter will be thin).
- Fold in cherries and chocolate chips.
- Pour batter into 9x13 inch pan.
- Bake at 350 degrees F (175 degrees C) for 35 minutes or until toothpick inserted into middle comes out clean. It's best to leave it in the pan, because the chips and the cherries sort of sink to the bottom and solidify and will stick big time! Frost with white buttercream.
- For the frosting: In a large bowl, combine butter, confectioners sugar, 1/2 teaspoon salt and vanilla. Cream with an electric mixer.
- Add milk by the tablespoon until frosting is smooth.

## Nutrition Facts

  

 PROTEIN 3.61%  FAT 31.45%  CARBS 64.94%

## Properties

Glycemic Index:21.67, Glycemic Load:27.96, Inflammation Score:-5, Nutrition Score:10.563913117284%

## Flavonoids

Catechin: 2.79mg, Catechin: 2.79mg, Catechin: 2.79mg, Catechin: 2.79mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 8.45mg, Epicatechin: 8.45mg, Epicatechin: 8.45mg, Epicatechin: 8.45mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.44mg, Quercetin: 0.44mg, Quercetin: 0.44mg, Quercetin: 0.44mg

## Nutrients (% of daily need)

Calories: 594.63kcal (29.73%), Fat: 21.24g (32.68%), Saturated Fat: 11.7g (73.12%), Carbohydrates: 98.7g (32.9%), Net Carbohydrates: 93.53g (34.01%), Sugar: 77.38g (85.98%), Cholesterol: 40.47mg (13.49%), Sodium: 316.73mg (13.77%), Alcohol: 0.6g (100%), Alcohol %: 0.44% (100%), Caffeine: 43.34mg (14.45%), Protein: 5.49g (10.98%), Manganese: 0.71mg (35.54%), Copper: 0.62mg (30.89%), Magnesium: 83.49mg (20.87%), Fiber: 5.17g (20.68%), Iron: 3.62mg (20.09%), Selenium: 11.26µg (16.08%), Phosphorus: 156.04mg (15.6%), Vitamin B1: 0.15mg (10.11%), Vitamin B2: 0.17mg (9.87%), Zinc: 1.4mg (9.36%), Folate: 35.18µg (8.79%), Potassium: 293.48mg (8.39%), Vitamin B3: 1.39mg (6.96%), Calcium: 64.6mg (6.46%), Vitamin K: 5.96µg (5.68%), Vitamin A: 251.53IU (5.03%), Vitamin E: 0.57mg (3.8%), Vitamin B5: 0.34mg (3.43%), Vitamin B12: 0.14µg (2.39%), Vitamin B6: 0.04mg (1.87%), Vitamin D: 0.16µg (1.08%)