



Chocolate Chip Bundt Cake

READY IN



80 min.

SERVINGS



10

CALORIES



390 kcal

DESSERT

Ingredients

- 1 cup flour
- 0.5 teaspoon baking soda
- 0.5 cup cocoa powder unsweetened
- 2 large eggs
- 0.7 cup heavy whipping cream
- 2 salt
- 1 cup semi chocolate chips mini
- 1 cup sugar
- 6 tablespoons butter unsalted melted soft

- 1 teaspoon vanilla extract
- 2 tablespoons vegetable oil (such as canola or safflower)
- 0.5 cup water

Equipment

- bowl
- frying pan
- sauce pan
- baking paper
- oven
- mixing bowl
- blender
- hand mixer
- toothpicks
- cake form

Directions

- Position a rack in the lower third of the oven. Preheat the oven to 325 degrees. Grease a 6-cup tube pan thoroughly. If using an 8x2-inch round cake pan, line the bottom with a circle of parchment paper.
- In a large mixing bowl, thoroughly mix the flour, sugar, cocoa powder, baking soda, and salt for 60 seconds on low speed with the electric mixer.
- Add the butter, eggs, oil, vanilla, and 2 tablespoons of the water. Beat on low speed just until all of the dry ingredients are moist.
- Turn the mixer to medium speed and beat for 1 minute. Scrape the bottom and sides of the bowl.
- Add 3 tablespoons water and beat for 20 seconds on medium speed. Scrape the bowl and add the remaining 3 tablespoons water. Beat for 20–30 seconds until the batter is smooth. Fold in the chocolate chips. Scrape the batter into the pan and spread it evenly.
- Bake 35–40 minutes (do not open the oven for the first 30 minutes) or until a toothpick inserted into a cakey place in the center of the cake comes out clean (except for melted

chocolate chips).

- Set the pan on a rack to cool for ten minutes. Invert the cake onto rack (turn the round cake right side up) to cool completely.
- To make the glaze, start by placing the chocolate chips in a medium bowl. Bring the cream and salt to a simmer in a medium saucepan.
- Pour the cream over the chocolate. Wait 60 seconds to soften the chocolate, and then stir until the chocolate is entirely melted and the mixture is smooth. Cool to thicken slightly.
- Pour glaze over cooled cake and let set at room temperature.

Nutrition Facts

PROTEIN 4.98% **FAT 53.36%** **CARBS 41.66%**

Properties

Glycemic Index:14.51, Glycemic Load:20.86, Inflammation Score:-5, Nutrition Score:8.4982608657168%

Flavonoids

Catechin: 2.79mg, Catechin: 2.79mg, Catechin: 2.79mg, Catechin: 2.79mg Epicatechin: 8.45mg, Epicatechin: 8.45mg, Epicatechin: 8.45mg, Epicatechin: 8.45mg Quercetin: 0.43mg, Quercetin: 0.43mg, Quercetin: 0.43mg, Quercetin: 0.43mg

Nutrients (% of daily need)

Calories: 390.2kcal (19.51%), Fat: 23.88g (36.74%), Saturated Fat: 13.02g (81.4%), Carbohydrates: 41.96g (13.99%), Net Carbohydrates: 38.59g (14.03%), Sugar: 27.23g (30.26%), Cholesterol: 74.27mg (24.76%), Sodium: 155.42mg (6.76%), Alcohol: 0.14g (100%), Alcohol %: 0.17% (100%), Caffeine: 25.37mg (8.46%), Protein: 5.02g (10.04%), Manganese: 0.49mg (24.7%), Copper: 0.42mg (20.98%), Magnesium: 58.53mg (14.63%), Selenium: 10.11µg (14.45%), Iron: 2.52mg (14%), Fiber: 3.37g (13.47%), Phosphorus: 122.9mg (12.29%), Vitamin A: 506.16IU (10.12%), Vitamin B2: 0.16mg (9.62%), Vitamin B1: 0.11mg (7.66%), Folate: 29.84µg (7.46%), Vitamin K: 7.57µg (7.21%), Zinc: 1.04mg (6.91%), Potassium: 212.69mg (6.08%), Vitamin E: 0.79mg (5.24%), Vitamin B3: 1.01mg (5.03%), Vitamin D: 0.58µg (3.87%), Calcium: 37.27mg (3.73%), Vitamin B5: 0.32mg (3.23%), Vitamin B12: 0.16µg (2.68%), Vitamin B6: 0.04mg (1.98%)