



Chocolate Chip Bundt Cake

READY IN



120 min.

SERVINGS



12

CALORIES



644 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup firmly brown sugar dark packed
- ☐ 0.3 cup butter softened
- ☐ 1 cup butter softened
- ☐ 1 cup buttermilk
- ☐ 4 large eggs
- ☐ 2.8 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 2 tablespoons granulated sugar

- ☐ 0.7 cup pecans chopped
- ☐ 1 teaspoon salt
- ☐ 12 oz semisweet chocolate mini-morsels
- ☐ 1 tablespoon vanilla extract
- ☐ 12 servings garnishes: whipped cream

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ stand mixer
- ☐ kugelhpf pan

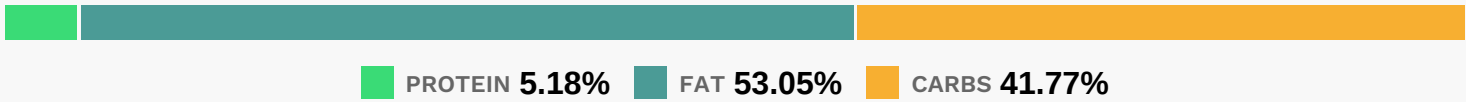
Directions

- ☐ Preheat oven to 350
- ☐ Stir together first 3 ingredients in a small bowl, using a fork.
- ☐ Sprinkle in a greased and floured 12-cup Bundt pan.
- ☐ Whisk together flour, baking soda, and salt.
- ☐ Beat butter, brown sugar, granulated sugar, and vanilla at medium speed with a heavy-duty electric stand mixer 3 to 5 minutes or until fluffy.
- ☐ Add eggs, 1 at a time, beating just until blended.
- ☐ Add flour mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition, stopping to scrape bowl as needed. Beat in chocolate mini-morsels. (
- ☐ Mixture will be thick.) Spoon batter into prepared pan.
- ☐ Bake at 350 for 50 to 55 minutes or until a long wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes; remove from pan to wire rack, and cool completely (about 1 hour).

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Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:34.27, Glycemic Load:23.78, Inflammation Score:-6, Nutrition Score:13.203478235913%

Flavonoids

Cyanidin: 0.65mg, Cyanidin: 0.65mg, Cyanidin: 0.65mg, Cyanidin: 0.65mg Delphinidin: 0.44mg, Delphinidin: 0.44mg, Delphinidin: 0.44mg, Delphinidin: 0.44mg Catechin: 0.44mg, Catechin: 0.44mg, Catechin: 0.44mg, Catechin: 0.44mg Epigallocatechin: 0.34mg, Epigallocatechin: 0.34mg, Epigallocatechin: 0.34mg, Epigallocatechin: 0.34mg Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg

Nutrients (% of daily need)

Calories: 644.02kcal (32.2%), Fat: 38.29g (58.91%), Saturated Fat: 20.55g (128.44%), Carbohydrates: 67.84g (22.61%), Net Carbohydrates: 64.21g (23.35%), Sugar: 40.49g (44.99%), Cholesterol: 121.3mg (40.43%), Sodium: 490.92mg (21.34%), Alcohol: 0.37g (100%), Alcohol %: 0.3% (100%), Caffeine: 24.38mg (8.13%), Protein: 8.41g (16.81%), Manganese: 0.86mg (43.21%), Selenium: 18.78µg (26.83%), Copper: 0.5mg (24.78%), Iron: 3.72mg (20.65%), Vitamin B1: 0.29mg (19.57%), Phosphorus: 183.23mg (18.32%), Magnesium: 70.44mg (17.61%), Vitamin B2: 0.29mg (16.99%), Folate: 63.66µg (15.92%), Vitamin A: 772.58IU (15.45%), Fiber: 3.62g (14.49%), Zinc: 1.57mg (10.46%), Vitamin B3: 2.07mg (10.35%), Potassium: 306.95mg (8.77%), Calcium: 85.74mg (8.57%), Vitamin E: 1.05mg (6.97%), Vitamin B5: 0.66mg (6.63%), Vitamin B12: 0.35µg (5.82%), Vitamin D: 0.62µg (4.12%), Vitamin B6: 0.08mg (4.07%), Vitamin K: 4.22µg (4.02%)