



Chocolate Chip-Caramel Poke Cake

READY IN



165 min.

SERVINGS



15

CALORIES



452 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 1.3 cups buttermilk
- ☐ 0.5 cup vegetable oil
- ☐ 3 eggs
- ☐ 12 oz semi chocolate chips (2 cups)
- ☐ 1 cup mrs richardson's butterscotch caramel sauce
- ☐ 16 oz vanilla frosting

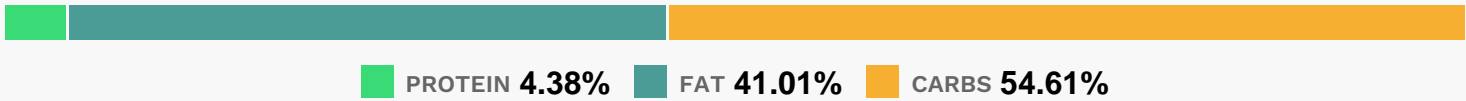
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ toothpicks
- ☐ ziploc bags
- ☐ microwave

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour.
- ☐ In large bowl, beat cake mix, buttermilk, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour into pan.
- ☐ Sprinkle with chocolate chips; press gently into batter.
- ☐ Bake 35 to 43 minutes or until toothpick inserted in center comes out clean. Cool 30 minutes. Spray meat fork or other long-tined fork with cooking spray. Poke warm cake every inch with fork tines.
- ☐ Pour caramel topping over cake. Cool completely, about 1 hour.
- ☐ In medium microwavable bowl, microwave frosting 15 to 30 seconds; stir until very soft. Spoon frosting into 1-quart resealable food-storage plastic bag.
- ☐ Cut tip off 1 corner of bag.
- ☐ Drizzle frosting across top of cake. For easy cutting, dip knife in hot water. Store covered.

Nutrition Facts



Properties

Glycemic Index:4.93, Glycemic Load:9.15, Inflammation Score:-3, Nutrition Score:8.5273914272371%

Nutrients (% of daily need)

Calories: 452.18kcal (22.61%), Fat: 21.08g (32.43%), Saturated Fat: 7.74g (48.36%), Carbohydrates: 63.14g (21.05%), Net Carbohydrates: 60.63g (22.05%), Sugar: 48.1g (53.44%), Cholesterol: 36.44mg (12.15%), Sodium: 381.78mg (16.6%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 22.67mg (7.56%), Protein: 5.06g (10.13%), Copper: 0.41mg (20.5%), Manganese: 0.38mg (18.78%), Phosphorus: 183.6mg (18.36%), Iron: 2.94mg (16.32%), Magnesium: 57.7mg (14.42%), Vitamin B2: 0.23mg (13.26%), Selenium: 9.19µg (13.13%), Fiber: 2.51g (10.02%), Calcium: 95.01mg (9.5%), Vitamin K: 9.42µg (8.97%), Potassium: 284.8mg (8.14%), Vitamin E: 1.15mg (7.67%), Zinc: 1.05mg (6.98%), Folate: 25.78µg (6.44%), Vitamin B1: 0.07mg (4.85%), Vitamin B12: 0.24µg (4.07%), Vitamin B3: 0.74mg (3.72%), Vitamin B5: 0.36mg (3.64%), Vitamin D: 0.45µg (3.02%), Vitamin A: 108.48IU (2.17%), Vitamin B6: 0.04mg (2.08%)