



Chocolate Chip Marble Cake

 Dairy Free

READY IN



115 min.

SERVINGS



15

CALORIES



345 kcal

DESSERT

Ingredients

- 0.8 cup semisweet chocolate chips miniature
- 1 box cake mix white
- 0.3 cup chocolate syrup
- 16 oz vanilla frosting
- 1 serving chocolate syrup

Equipment

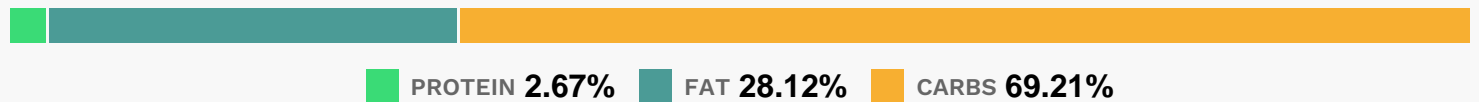
- bowl
- frying pan

- oven
- knife
- toothpicks

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Generously grease, or spray with baking spray with flour, bottom of 13x9-inch pan.
- In small bowl, toss 1/2 cup of the chocolate chips with 1 tablespoon dry cake mix. Make cake mix as directed on box, using remaining cake mix, water, oil and egg whites. Stir in the 1/2 cup coated chocolate chips. Reserve 1 cup of the batter.
- Pour remaining batter into pan. Stir chocolate syrup into reserved batter. Drop by tablespoonfuls randomly in 8 mounds in pan.
- Cut through batters in S-shaped curves. Turn pan one-fourth turn; repeat.
- Bake 34 to 38 minutes or until toothpick inserted in center of chocolate comes out almost clean. Run knife around sides of pan to loosen cake. Cool completely, about 1 hour. Stir remaining 1/4 cup chocolate chips into frosting.
- Spread frosting over top of cake; drizzle with additional chocolate syrup. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:2.87, Glycemic Load:8.83, Inflammation Score:-2, Nutrition Score:5.4369564437024%

Nutrients (% of daily need)

Calories: 344.5kcal (17.22%), Fat: 10.79g (16.6%), Saturated Fat: 4.22g (26.36%), Carbohydrates: 59.76g (19.92%), Net Carbohydrates: 58.24g (21.18%), Sugar: 41.73g (46.37%), Cholesterol: 0.71mg (0.24%), Sodium: 301.2mg (13.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 10.63mg (3.54%), Protein: 2.31g (4.61%), Phosphorus: 162.24mg (16.22%), Manganese: 0.26mg (12.83%), Copper: 0.21mg (10.74%), Vitamin B2: 0.18mg (10.34%), Iron: 1.63mg (9.05%), Calcium: 84.8mg (8.48%), Magnesium: 29.9mg (7.47%), Folate: 26.7µg (6.67%), Fiber: 1.52g (6.1%), Selenium: 4.1µg (5.85%), Vitamin E: 0.83mg (5.56%), Vitamin B1: 0.08mg (5.49%), Vitamin K: 5.75µg (5.48%), Vitamin B3: 1.01mg (5.06%), Zinc: 0.55mg (3.66%), Potassium: 115.9mg (3.31%), Vitamin B5: 0.15mg (1.54%)