



Chocolate Chip Marble Cake

 Dairy Free

READY IN



115 min.

SERVINGS



15

CALORIES



339 kcal

DESSERT

Ingredients

- ☐ 0.3 cup chocolate syrup
- ☐ 0.8 cup semisweet chocolate chips miniature
- ☐ 1 container vanilla frosting betty crocker®
- ☐ 1 box cake mix white betty crocker® supermoist®

Equipment

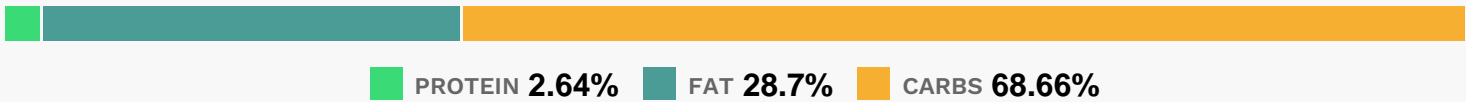
- ☐ bowl
- ☐ frying pan
- ☐ oven

- ☐ 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:8.99, Inflammation Score:-2, Nutrition Score:5.3126087150658%

Nutrients (% of daily need)

Calories: 339.4kcal (16.97%), Fat: 10.85g (16.69%), Saturated Fat: 4.22g (26.37%), Carbohydrates: 58.4g (19.47%), Net Carbohydrates: 56.95g (20.71%), Sugar: 40.76g (45.29%), Cholesterol: 0.71mg (0.24%), Sodium: 300.31mg (13.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 10.47mg (3.49%), Protein: 2.25g (4.5%), Phosphorus: 158.9mg (15.89%), Manganese: 0.25mg (12.32%), Vitamin B2: 0.18mg (10.36%), Copper: 0.2mg (10.06%), Iron: 1.57mg (8.75%), Calcium: 84.44mg (8.44%), Magnesium: 28.17mg (7.04%), Folate: 26.69µg (6.67%), Fiber: 1.46g (5.82%), Selenium: 4.06µg (5.8%), Vitamin E: 0.84mg (5.61%), Vitamin K: 5.81µg (5.53%), Vitamin B1: 0.08mg (5.47%), Vitamin B3: 1.01mg (5.03%), Zinc: 0.53mg (3.53%), Potassium: 110.11mg (3.15%), Vitamin B5: 0.15mg (1.54%)