



## Chocolate Chip Pound Cake

READY IN



45 min.

SERVINGS



10

CALORIES



524 kcal

DESSERT

### Ingredients

- ☐ 4 large eggs
- ☐ 5.9 ounce chocolate pudding mix instant
- ☐ 10 servings powdered sugar
- ☐ 6 ounces semisweet chocolate mini-morsels
- ☐ 8 ounce cup heavy whipping cream sour
- ☐ 0.5 cup sugar
- ☐ 0.8 cup vegetable oil
- ☐ 0.7 cup water
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow (without pudding)

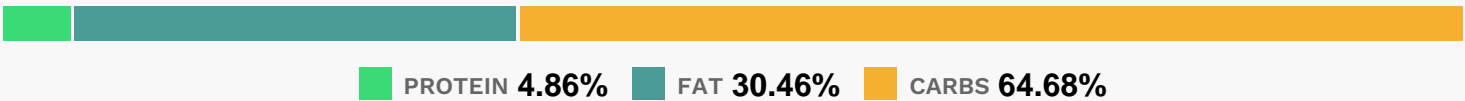
## Equipment

- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ hand mixer
- ☐ kugelhopf pan

## Directions

- ☐ Beat first 5 ingredients in a large mixing bowl at medium speed of an electric mixer about 2 minutes or until creamy; add sour cream, mixing well.
- ☐ Add eggs, one at a time, mixing at low speed just until blended after each addition. Stir in chocolate morsels.
- ☐ Pour batter into a greased and floured 10" tube or Bundt pan.
- ☐ Bake at 350 for 1 hour or until a wooden pick inserted in center comes out clean. Cool in pan on wire rack 10 minutes; remove from pan, and cool completely on a wire rack.
- ☐ Sprinkle with powdered sugar before serving.

## Nutrition Facts



## Properties

Glycemic Index:7.01, Glycemic Load:6.98, Inflammation Score:-4, Nutrition Score:9.9673911799555%

## Nutrients (% of daily need)

Calories: 524.14kcal (26.21%), Fat: 17.88g (27.5%), Saturated Fat: 8.14g (50.87%), Carbohydrates: 85.39g (28.46%), Net Carbohydrates: 82.81g (30.11%), Sugar: 58.64g (65.16%), Cholesterol: 88.8mg (29.6%), Sodium: 653.85mg (28.43%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 15.8mg (5.27%), Protein: 6.41g (12.83%), Phosphorus: 273.49mg (27.35%), Manganese: 0.39mg (19.72%), Copper: 0.33mg (16.55%), Vitamin B2: 0.27mg (15.88%), Calcium: 156.48mg (15.65%), Iron: 2.74mg (15.24%), Selenium: 10.49µg (14.98%), Magnesium: 47.46mg (11.87%), Folate: 46.44µg (11.61%), Fiber: 2.58g (10.34%), Vitamin B1: 0.14mg (9.28%), Vitamin K: 9.39µg (8.94%), Vitamin E:

1.15mg (7.68%), Vitamin B3: 1.42mg (7.08%), Zinc: 1.03mg (6.87%), Vitamin B5: 0.63mg (6.26%), Potassium: 216.55mg (6.19%), Vitamin A: 257.8IU (5.16%), Vitamin B12: 0.31µg (5.13%), Vitamin B6: 0.09mg (4.55%), Vitamin D: 0.4µg (2.67%)