



Chocolate Chip Snack Cake

READY IN



115 min.

SERVINGS



9

CALORIES



407 kcal

DESSERT

Ingredients

- ☐ 1.7 cups cake mix yellow
- ☐ 0.3 cup water
- ☐ 0.3 cup cream sour
- ☐ 3 tablespoons butter melted
- ☐ 1 eggs
- ☐ 1.3 cups semisweet chocolate chips miniature
- ☐ 0.5 teaspoon vegetable oil

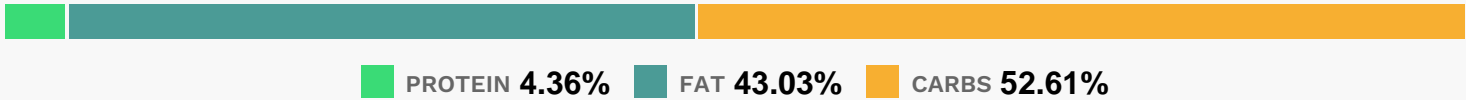
Equipment

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

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom and sides of 9- or 8-inch square pan with baking spray with flour.
- ☐ In large bowl, beat cake mix, water, sour cream, butter and egg with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Stir in 1/2 cup of the chocolate chips.
- ☐ Spread in pan.
- ☐ Bake 9-inch pan 22 to 28 minutes, 8-inch pan 27 to 33 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour.
- ☐ In small microwavable bowl, microwave 1/2 cup of the chocolate chips and the oil uncovered on High 45 seconds, stirring every 15 seconds, until melted.
- ☐ Place in small resealable food-storage plastic bag; cut off tiny corner of bag.
- ☐ Drizzle over top of cake.
- ☐ Sprinkle with remaining 1/4 cup chocolate chips. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:9.0308695338343%

Nutrients (% of daily need)

Calories: 406.89kcal (20.34%), Fat: 19.52g (30.03%), Saturated Fat: 9.56g (59.78%), Carbohydrates: 53.7g (17.9%), Net Carbohydrates: 50.55g (18.38%), Sugar: 31.27g (34.74%), Cholesterol: 23.93mg (7.98%), Sodium: 375.61mg (16.33%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 28.26mg (9.42%), Protein: 4.45g (8.89%), Manganese: 0.52mg (26.06%), Phosphorus: 236.86mg (23.69%), Copper: 0.45mg (22.39%), Iron: 3.08mg (17.1%), Magnesium: 63.67mg (15.92%), Fiber: 3.15g (12.62%), Calcium: 123.67mg (12.37%), Vitamin B2: 0.15mg (8.95%), Selenium: 5.81µg (8.3%), Folate: 32.52µg (8.13%), Vitamin B1: 0.12mg (7.69%), Zinc: 1.07mg (7.16%), Vitamin B3: 1.3mg (6.5%), Potassium: 223.6mg (6.39%), Vitamin E: 0.84mg (5.58%), Vitamin A: 249.56IU (4.99%), Vitamin K: 4.21µg (4.01%), Vitamin B5: 0.36mg (3.58%), Vitamin B6: 0.06mg (2.81%), Vitamin B12: 0.16µg (2.74%)