



Chocolate-Covered Strawberry Cake

READY IN



120 min.

SERVINGS



16

CALORIES



249 kcal

DESSERT

Ingredients

- 2 cups elbow pasta (18 to 20 strawberries)
- 1 container chocolate
- 0.5 cup vanilla extract white
- 1 box strawberry gelatin (4-serving size)
- 1 cup strawberry jam seedless
- 1 teaspoon vegetable oil
- 1 box cake mix white

Equipment

- bowl
- baking sheet
- paper towels
- sauce pan
- oven
- hand mixer
- toothpicks

Directions

- Heat oven to 350F (325F for dark or nonstick pans). Grease and lightly flour bottoms and sides of two 9-inch round cake pans, or spray with baking spray with flour. In large bowl, mix cake mix and gelatin. Beat in water, oil and whole eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- Pour into pans.
- Bake 28 to 33 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes.
- Remove from pans to cooling racks. Cool completely, about 1 hour.
- Meanwhile, gently rinse strawberries and dry on paper towels (berries must be completely dry). Line cookie sheet with waxed paper. In 1-quart saucepan, melt vanilla baking chips and shortening over low heat, stirring frequently.
- Remove from heat.
- Dip lower half of each strawberry into vanilla chip mixture; allow excess to drip back into saucepan.
- Place on waxed paper-lined cookie sheet. Refrigerate until coating is firm, about 30 minutes, or until serving time.
- Split each cake layer horizontally into 2 layers. On serving plate, place top of 1 layer, cut side up; spread with 1/3 cup of the jam.
- Add bottom half of layer, cut side down; spread with 1/3 cup jam.
- Add top of second layer, cut side up; spread with remaining 1/3 cup jam.
- Add bottom of remaining layer. Frost side and top of cake with frosting. Arrange dipped strawberries around top of cake. Store covered in refrigerator.

Nutrition Facts

■ PROTEIN 4.79% ■ FAT 6.24% ■ CARBS 88.97%

Properties

Glycemic Index:8.73, Glycemic Load:10.19, Inflammation Score:-1, Nutrition Score:3.9199999778167%

Nutrients (% of daily need)

Calories: 248.87kcal (12.44%), Fat: 1.63g (2.5%), Saturated Fat: 0.71g (4.44%), Carbohydrates: 52.19g (17.4%), Net Carbohydrates: 51.36g (18.68%), Sugar: 29.53g (32.81%), Cholesterol: 0mg (0%), Sodium: 256.53mg (11.15%), Alcohol: 2.24g (100%), Alcohol %: 3.87% (100%), Protein: 2.81g (5.62%), Phosphorus: 135.08mg (13.51%), Selenium: 8.3µg (11.86%), Manganese: 0.16mg (7.97%), Calcium: 77.48mg (7.75%), Folate: 26.47µg (6.62%), Vitamin B2: 0.1mg (5.84%), Vitamin B1: 0.08mg (5.41%), Iron: 0.85mg (4.71%), Vitamin B3: 0.93mg (4.67%), Copper: 0.08mg (4.02%), Fiber: 0.83g (3.33%), Magnesium: 9.34mg (2.33%), Vitamin C: 1.87mg (2.27%), Vitamin E: 0.34mg (2.25%), Zinc: 0.28mg (1.84%), Potassium: 63.29mg (1.81%), Vitamin B5: 0.13mg (1.35%), Vitamin K: 1.4µg (1.33%), Vitamin B6: 0.03mg (1.29%)