



Chocolate Fudge Cake with Pink Peppermint Cream Cheese Frosting

♡ Popular

READY IN



150 min.

SERVINGS



12

CALORIES



409 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 2 oz cream cheese softened
- ☐ 3 drops food coloring red
- ☐ 1 box chocolate cake mix
- ☐ 7 peppermint candies crushed
- ☐ 1 teaspoon peppermint extract
- ☐ 4 cups powdered sugar

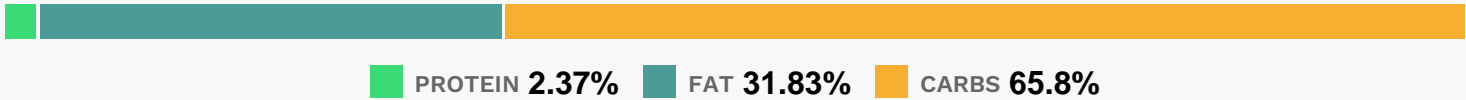
☐ 2 teaspoons vanilla extract

Equipment

Directions

- ☐ Make cake as directed on box for two 9-inch rounds; cool completely.
- ☐ Beat butter and cream cheese on medium speed until smooth and fluffy. Reduce speed to low; gradually add sugar, beating until smooth.
- ☐ Add vanilla, peppermint extract and food color, a drop at a time, beating until desired color is obtained.
- ☐ Split each cake horizontally to make 2 layers.
- ☐ Place 1 layer on serving plate; spread top with thin coat frosting. Repeat with remaining layers. Frost side and top of cake with thin coat frosting; refrigerate 10 minutes to allow frosting to firm up. Frost side and top of cake with remaining frosting. Arrange whole peppermints then sprinkle crushed peppermint around side and top of cake.
- ☐ Refrigerate until ready to serve.

Nutrition Facts



Properties

Glycemic Index:12.25, Glycemic Load:2, Inflammation Score:-3, Nutrition Score:3.9495652421661%

Nutrients (% of daily need)

Calories: 408.73kcal (20.44%), Fat: 14.91g (22.94%), Saturated Fat: 6.99g (43.69%), Carbohydrates: 69.35g (23.12%), Net Carbohydrates: 68.49g (24.9%), Sugar: 55.19g (61.32%), Cholesterol: 25.11mg (8.37%), Sodium: 373.54mg (16.24%), Alcohol: 0.34g (100%), Alcohol %: 0.46% (100%), Caffeine: 3.96mg (1.32%), Protein: 2.5g (4.99%), Phosphorus: 104.59mg (10.46%), Iron: 1.65mg (9.18%), Selenium: 5.2µg (7.44%), Copper: 0.15mg (7.42%), Calcium: 61.36mg (6.14%), Vitamin A: 300.9IU (6.02%), Folate: 23.03µg (5.76%), Vitamin B2: 0.08mg (4.72%), Magnesium: 17.65mg (4.41%), Vitamin E: 0.66mg (4.4%), Manganese: 0.08mg (4.23%), Vitamin B1: 0.06mg (4.19%), Potassium: 129.59mg (3.7%), Fiber: 0.86g (3.46%), Vitamin B3: 0.59mg (2.94%), Zinc: 0.33mg (2.17%), Vitamin K: 2.13µg (2.03%)