



Chocolate Glazed Chocolate Cake

READY IN



210 min.

SERVINGS



16

CALORIES



350 kcal

DESSERT

Ingredients

- 1 box chocolate cake mix
- 0.8 cup chocolate milk
- 0.3 cup butter melted
- 3 eggs
- 8 oz cream sour
- 3.9 oz peach pie filling instant
- 1 cup semi chocolate chips
- 0.8 cup semi chocolate chips
- 3 tablespoons butter

- 3 tablespoons plus light
- 1.5 teaspoons water

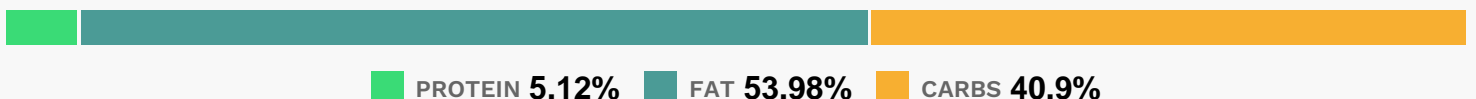
Equipment

- bowl
- frying pan
- sauce pan
- oven
- wire rack
- hand mixer
- toothpicks
- cake form
- spatula

Directions

- Heat oven to 350°F. Generously grease and lightly flour 12-cup fluted tube cake pan, or spray with baking spray with flour.
- In large bowl, mix cake mix, chocolate milk, butter, eggs, sour cream and dry pudding mix with electric mixer on medium speed 2 minutes, scraping bowl occasionally (batter will be very thick). Stir in 1 cup of the chocolate chips. Spoon and spread evenly in pan.
- Bake 45 to 50 minutes or until toothpick inserted in center comes out clean. Cool 20 minutes in pan. Run metal spatula around outer and inside edges of pan to loosen cake; remove from pan to cooling rack. Cool completely, about 2 hours.
- Transfer to serving platter.
- In 1-quart saucepan, heat Glaze ingredients over low heat, stirring frequently, until chocolate chips are melted and mixture is smooth.
- Drizzle over cake. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:9.63, Glycemic Load:0.99, Inflammation Score:-4, Nutrition Score:7.4239131328852%

Nutrients (% of daily need)

Calories: 350.45kcal (17.52%), Fat: 21.67g (33.33%), Saturated Fat: 10.93g (68.34%), Carbohydrates: 36.93g (12.31%), Net Carbohydrates: 34.54g (12.56%), Sugar: 23.33g (25.92%), Cholesterol: 57.45mg (19.15%), Sodium: 300.98mg (13.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 20.02mg (6.67%), Protein: 4.62g (9.25%), Copper: 0.37mg (18.68%), Manganese: 0.34mg (16.79%), Phosphorus: 165.28mg (16.53%), Iron: 2.66mg (14.8%), Magnesium: 51.6mg (12.9%), Selenium: 8.4µg (12.01%), Fiber: 2.39g (9.54%), Calcium: 87.36mg (8.74%), Vitamin B2: 0.14mg (8.04%), Potassium: 254.32mg (7.27%), Vitamin A: 340.44IU (6.81%), Zinc: 0.97mg (6.44%), Folate: 22.27µg (5.57%), Vitamin E: 0.74mg (4.92%), Vitamin B1: 0.07mg (4.42%), Vitamin B3: 0.64mg (3.18%), Vitamin B12: 0.19µg (3.16%), Vitamin B5: 0.32mg (3.15%), Vitamin K: 3.27µg (3.11%), Vitamin B6: 0.04mg (2.15%), Vitamin D: 0.32µg (2.12%)