



Chocolate-Mint Swirl Cake

READY IN



150 min.

SERVINGS



16

CALORIES



286 kcal

DESSERT

Ingredients

- ☐ 6 oz cream cheese softened
- ☐ 0.3 cup granulated sugar
- ☐ 1 tablespoon flour all-purpose
- ☐ 1 eggs
- ☐ 0.1 teaspoon peppermint extract
- ☐ 3 drops drop natural food coloring green
- ☐ 1 box duncan hines devil's food cake
- ☐ 0.3 cup flour all-purpose
- ☐ 1 cup water

- ☐ 0.5 cup butter melted
- ☐ 2 eggs
- ☐ 2 tablespoons semi chocolate chips
- ☐ 1 teaspoon shortening
- ☐ 1 cup powdered sugar
- ☐ 0.3 teaspoon peppermint extract
- ☐ 1 drop natural food coloring green
- ☐ 1 tablespoon plus
- ☐ 3 teaspoons water

Equipment

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

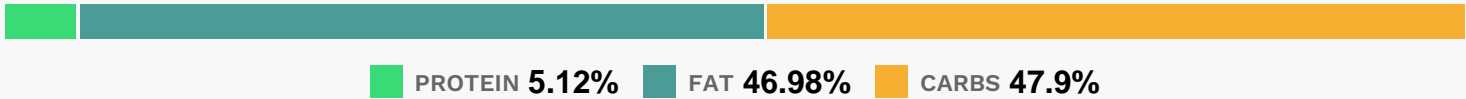
Directions

- ☐ Heat oven to 325°F. Grease and flour 12-cup fluted tube cake pan, or spray with baking spray with flour. In small bowl, beat cream cheese with electric mixer on high speed until smooth and fluffy. Beat in granulated sugar, 1 tablespoon flour, 1 egg, 1/8 teaspoon peppermint extract and 3 drops food color until smooth; set aside.
- ☐ In large bowl, beat cake mix, 1/3 cup flour, 1 cup water, the butter and 2 eggs on low speed 30 seconds, then on medium speed 2 minutes.
- ☐ Pour into pan. Spoon cream cheese filling over batter.
- ☐ Bake 44 to 52 minutes or until toothpick inserted in center of cake comes out clean. Cool in pan 15 minutes. Turn pan upside down onto cooling rack or heatproof plate; remove pan. Cool

completely, about 1 hour.

- ☐ In 1-quart saucepan, heat chocolate chips and shortening over low heat, stirring frequently, until melted; set aside. For glaze, mix powdered sugar, 1/4 teaspoon peppermint extract, 1 to 2 drops food color, the corn syrup and enough of the 3 to 4 teaspoons water to make a thick glaze that can be easily drizzled.
- ☐ Drizzle over cake. Immediately spoon melted chocolate over glaze in 1/2-inch-wide ring. Working quickly, pull toothpick through chocolate to make swirls. Refrigerate until serving time. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:16.63, Glycemic Load:4.24, Inflammation Score:-4, Nutrition Score:4.8086956488373%

Nutrients (% of daily need)

Calories: 285.7kcal (14.29%), Fat: 15.43g (23.74%), Saturated Fat: 4.97g (31.04%), Carbohydrates: 35.41g (11.8%), Net Carbohydrates: 34.53g (12.56%), Sugar: 22.99g (25.54%), Cholesterol: 41.54mg (13.85%), Sodium: 336.83mg (14.64%), Alcohol: 0.03g (100%), Alcohol %: 0.05% (100%), Caffeine: 4.58mg (1.53%), Protein: 3.78g (7.56%), Selenium: 8.07µg (11.53%), Phosphorus: 110.44mg (11.04%), Iron: 1.64mg (9.1%), Vitamin A: 442.82IU (8.86%), Vitamin B2: 0.13mg (7.42%), Copper: 0.15mg (7.35%), Folate: 27.27µg (6.82%), Calcium: 59.95mg (6%), Manganese: 0.11mg (5.51%), Vitamin B1: 0.08mg (5.2%), Vitamin E: 0.73mg (4.86%), Magnesium: 19.01mg (4.75%), Potassium: 131.78mg (3.77%), Fiber: 0.88g (3.52%), Vitamin B3: 0.65mg (3.24%), Zinc: 0.46mg (3.04%), Vitamin B5: 0.25mg (2.51%), Vitamin B12: 0.11µg (1.79%), Vitamin B6: 0.03mg (1.66%), Vitamin K: 1.58µg (1.51%), Vitamin D: 0.17µg (1.1%)