



Chocolate Mocha Liqueur Cake I

READY IN



60 min.

SERVINGS



10

CALORIES



465 kcal

DESSERT

Ingredients

- 0.5 cup butter
- 2 tablespoons rum / brandy / coffee liqueur flavored
- 3 eggs
- 3.9 ounce chocolate pudding mix instant
- 1 cup vegetable oil
- 2 tablespoons vodka
- 0.3 cup water hot
- 1 cup sugar white
- 18.3 ounce duncan hines classic decadent cake mix yellow

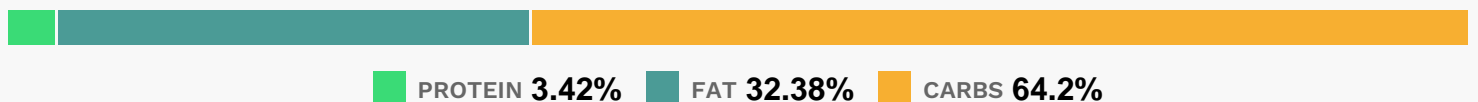
Equipment

- bowl
- frying pan
- sauce pan
- oven
- toothpicks
- kugelhopf pan

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.
- In a large bowl, combine the cake mix, pudding mix, oil, 3/4 cup water, eggs, 1/4 cup coffee liqueur and 1/4 cup Vodka.
- Mix well, then pour into greased and floured Bundt pan.
- Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean.
- Pour glaze over hot cake while still in pan.
- Let cake sit for 30 minutes.
- To make the glaze: in a small saucepan combine sugar, butter and 1/4 cup hot water. Bring to a boil and cook for 1 minute. remove from heat and stir in 2 tablespoons coffee liqueur and 2 tablespoons vodka.

Nutrition Facts



Properties

Glycemic Index:13.51, Glycemic Load:13.97, Inflammation Score:-3, Nutrition Score:6.3547825709633%

Nutrients (% of daily need)

Calories: 465.21kcal (23.26%), Fat: 16.54g (25.45%), Saturated Fat: 7.84g (49.03%), Carbohydrates: 73.78g (24.59%), Net Carbohydrates: 72.76g (26.46%), Sugar: 51.32g (57.02%), Cholesterol: 73.51mg (24.5%), Sodium:

627.14mg (27.27%), Alcohol: 1.65g (100%), Alcohol %: 1.49% (100%), Protein: 3.93g (7.86%), Phosphorus: 197.36mg (19.74%), Calcium: 120.99mg (12.1%), Vitamin B2: 0.19mg (11.4%), Folate: 42.06µg (10.51%), Vitamin K: 10.52µg (10.02%), Selenium: 6.11µg (8.73%), Vitamin B1: 0.13mg (8.44%), Vitamin E: 1.24mg (8.28%), Iron: 1.46mg (8.13%), Manganese: 0.14mg (7.19%), Vitamin A: 354.92IU (7.1%), Vitamin B3: 1.24mg (6.19%), Copper: 0.09mg (4.43%), Fiber: 1.02g (4.08%), Vitamin B5: 0.41mg (4.06%), Vitamin B6: 0.06mg (3.2%), Vitamin B12: 0.19µg (3.14%), Magnesium: 12.02mg (3%), Zinc: 0.39mg (2.61%), Potassium: 71.78mg (2.05%), Vitamin D: 0.26µg (1.76%)