



Chocolate-Orange Truffle Cake

READY IN



183 min.

SERVINGS



16

CALORIES



278 kcal

DESSERT

Ingredients

- ☐ 1 box chocolate cake mix
- ☐ 1 tablespoon orange zest ,grated
- ☐ 16 oz chocolate frosting
- ☐ 0.3 cup whipping cream
- ☐ 0.5 cup semi chocolate chips

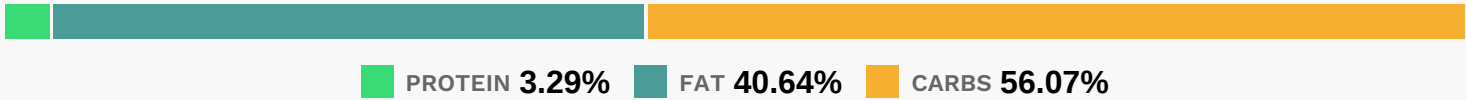
Equipment

- ☐ sauce pan
- ☐ oven

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Make, bake and cool cake as directed on box for two 8-inch or 9-inch rounds--except add orange peel to batter.
- ☐ Fill layers and frost side and top of cake with frosting. In 1-quart saucepan, heat whipping cream over medium heat until hot (do not boil); remove from heat. Stir in chocolate chips until melted and smooth.
- ☐ Let stand 5 minutes.
- ☐ Carefully pour chocolate mixture onto top center of cake; spread to edge, allowing some to drizzle down side. Refrigerate about 1 hour or until chocolate is set. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:4.4317391385203%

Nutrients (% of daily need)

Calories: 277.9kcal (13.89%), Fat: 13.15g (20.23%), Saturated Fat: 4.83g (30.18%), Carbohydrates: 40.81g (13.6%), Net Carbohydrates: 39.42g (14.33%), Sugar: 28.91g (32.12%), Cholesterol: 5.94mg (1.98%), Sodium: 276.54mg (12.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 8.37mg (2.79%), Protein: 2.4g (4.79%), Copper: 0.24mg (11.79%), Phosphorus: 112.88mg (11.29%), Iron: 1.98mg (11.01%), Manganese: 0.2mg (10.14%), Magnesium: 28.97mg (7.24%), Selenium: 4.2µg (6%), Fiber: 1.39g (5.57%), Vitamin E: 0.82mg (5.48%), Potassium: 182.06mg (5.2%), Calcium: 50.13mg (5.01%), Folate: 17.33µg (4.33%), Vitamin B2: 0.06mg (3.55%), Vitamin B1: 0.05mg (3.52%), Zinc: 0.46mg (3.07%), Vitamin B3: 0.52mg (2.6%), Vitamin A: 78.37IU (1.57%), Vitamin K: 1.59µg (1.51%)