



Chocolate-Peppermint Poke Cake

 Popular

READY IN



195 min.

SERVINGS



15

CALORIES



266 kcal

DESSERT

Ingredients

- ☐ 1 box chocolate cake mix
- ☐ 1 box peach pie filling white instant (4-serving size)
- ☐ 2 cups milk
- ☐ 0.5 teaspoon peppermint extract
- ☐ 0.3 teaspoon peppermint extract
- ☐ 12 oz chocolate frosting
- ☐ 0.8 cup nonpareils coarsely chopped (8 candies)

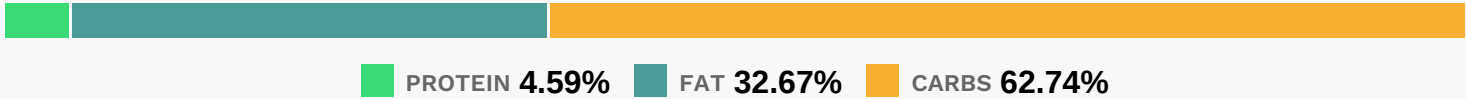
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wooden spoon

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour. Make and bake cake mix as directed on box for 13x9-inch pan. Cool 15 minutes. With handle of wooden spoon, poke top of warm cake every 1/2 inch.
- ☐ In medium bowl, beat filling ingredients with whisk about 2 minutes. Immediately pour over cake. Cover loosely; refrigerate about 2 hours or until chilled.
- ☐ Stir 1/4 teaspoon peppermint extract into frosting.
- ☐ Spread frosting over top of cake.
- ☐ Sprinkle with peppermint patties. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:2.53, Glycemic Load:0.58, Inflammation Score:-2, Nutrition Score:4.4513043528018%

Nutrients (% of daily need)

Calories: 266.1kcal (13.31%), Fat: 10.14g (15.59%), Saturated Fat: 3.17g (19.8%), Carbohydrates: 43.8g (14.6%), Net Carbohydrates: 42.74g (15.54%), Sugar: 31.14g (34.6%), Cholesterol: 3.99mg (1.33%), Sodium: 293.9mg (12.78%), Alcohol: 0.07g (100%), Alcohol %: 0.09% (100%), Caffeine: 3.62mg (1.21%), Protein: 3.2g (6.4%), Phosphorus: 128.55mg (12.86%), Iron: 1.7mg (9.43%), Calcium: 85.99mg (8.6%), Copper: 0.16mg (8.05%), Selenium: 4.37µg (6.24%), Manganese: 0.12mg (6.02%), Potassium: 198.05mg (5.66%), Vitamin B2: 0.09mg (5.59%), Magnesium: 22.23mg (5.56%), Vitamin B1: 0.07mg (4.68%), Vitamin E: 0.69mg (4.6%), Folate: 18.08µg (4.52%), Fiber: 1.07g (4.26%), Vitamin B12: 0.18µg (2.93%), Zinc: 0.43mg (2.87%), Vitamin B3: 0.52mg (2.61%), Vitamin D: 0.36µg (2.39%), Vitamin B5: 0.17mg (1.67%), Vitamin B6: 0.03mg (1.61%), Vitamin K: 1.19µg (1.14%), Vitamin A: 54.41IU (1.09%)