



## Chocolate-Raspberry Cream Cake

READY IN



75 min.

SERVINGS



8

CALORIES



772 kcal

DESSERT

### Ingredients

- 1 box chocolate cake mix cooled (9-inch)
- 1.5 cups whipping cream
- 2 cups raspberries fresh
- 0.5 cup powdered sugar
- 1 cup whipping cream
- 2 cups chocolate chips dark

### Equipment

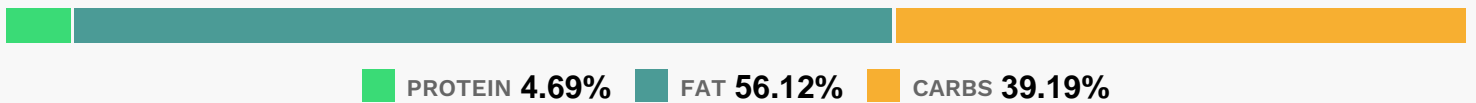
- bowl

- knife
- hand mixer
- microwave
- spatula

## Directions

- With sharp knife, carefully slice off rounded top of 1 cooled, baked cake layer, creating a flat surface. Gently transfer cake layer to plate.
- In medium bowl, beat 1 1/2 cups cream with electric mixer on high speed until light and fluffy. Reserve 1 raspberry for garnish; add remaining raspberries and the powdered sugar to cream. Beat on low speed just until folded together.
- Using metal spatula, spread raspberry-cream mixture on top of cake layer on plate, spreading to edge. Top gently with second cake layer. Run spatula around edge of cake to smooth cream layer.
- In medium microwavable bowl, microwave chocolate ganache ingredients on High 1 minute; stir until creamy. If chocolate is not completely melted, microwave 30 to 60 seconds longer. Spoon ganache over top of cake, allowing some to run down side.
- Place 1 raspberry in center of cake. Allow ganache to harden at room temperature before serving. If not serving for more than 30 minutes, cover cake gently and store in refrigerator until ready to serve.

## Nutrition Facts



## Properties

Glycemic Index:3.25, Glycemic Load:0.42, Inflammation Score:-7, Nutrition Score:13.970869603364%

## Flavonoids

Cyanidin: 13.73mg, Cyanidin: 13.73mg, Cyanidin: 13.73mg, Cyanidin: 13.73mg Petunidin: 0.09mg, Petunidin: 0.09mg, Petunidin: 0.09mg, Petunidin: 0.09mg Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg Pelargonidin: 0.29mg, Pelargonidin: 0.29mg, Pelargonidin: 0.29mg Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg

Epicatechin: 1.06mg, Epicatechin: 1.06mg, Epicatechin: 1.06mg, Epicatechin: 1.06mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg  
Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.31mg, Quercetin: 0.31mg, Quercetin: 0.31mg

## Nutrients (% of daily need)

Calories: 771.77kcal (38.59%), Fat: 49.6g (76.31%), Saturated Fat: 31.92g (199.53%), Carbohydrates: 77.92g (25.97%), Net Carbohydrates: 72.97g (26.53%), Sugar: 46.86g (52.07%), Cholesterol: 84.49mg (28.16%), Sodium: 514.18mg (22.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.94mg (1.98%), Protein: 9.33g (18.65%), Calcium: 274.01mg (27.4%), Phosphorus: 254.34mg (25.43%), Vitamin A: 1109.33IU (22.19%), Fiber: 4.96g (19.82%), Manganese: 0.39mg (19.27%), Vitamin B2: 0.32mg (18.77%), Iron: 3.3mg (18.31%), Copper: 0.33mg (16.7%), Potassium: 579.16mg (16.55%), Selenium: 11.37µg (16.25%), Zinc: 2.33mg (15.5%), Vitamin E: 2.25mg (15.01%), Magnesium: 53.39mg (13.35%), Folate: 52.21µg (13.05%), Vitamin B1: 0.16mg (10.75%), Vitamin C: 8.53mg (10.34%), Vitamin K: 10.24µg (9.75%), Vitamin D: 1.19µg (7.93%), Vitamin B3: 1.56mg (7.79%), Vitamin B5: 0.7mg (6.99%), Vitamin B6: 0.12mg (6.1%), Vitamin B12: 0.25µg (4.08%)