



Chocolate Sweetheart Cake

READY IN



120 min.

SERVINGS



12

CALORIES



298 kcal

DESSERT

Ingredients

- ☐ 1 package duncan hines devil's food cake with pudding (1 pound 2.25 ounces)
- ☐ 1.3 cups water
- ☐ 0.5 cup vegetable oil
- ☐ 3 eggs
- ☐ 12 ounces chocolate frosting

Equipment

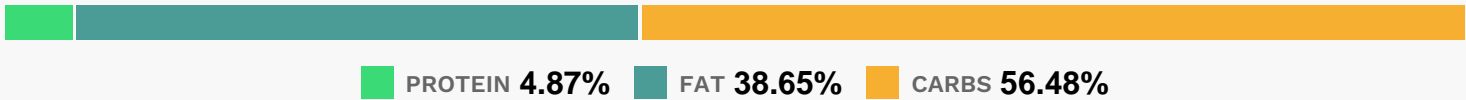
- ☐ frying pan
- ☐ oven

- ☐ knife
- ☐ wire rack
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°. Grease bottom only of 1 round pan, 8x1 1/2 inches, and 1 square pan, 8x8x2 inches, with shortening. Make cake mix as directed on package, using water, oil and eggs.
- ☐ Pour into pans.
- ☐ Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove from pans to wire rack. Cool completely, about 1 hour.
- ☐ Cut round layer in half. (See link below for diagram.) Freeze uncovered about 1 hour for easier frosting, if desired. Arrange pieces on serving platter to form heart. Frost cake with frosting, attaching pieces with small amount of frosting. Store loosely covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:5.365652234658%

Nutrients (% of daily need)

Calories: 298.42kcal (14.92%), Fat: 13.47g (20.72%), Saturated Fat: 3.36g (21.03%), Carbohydrates: 44.28g (14.76%), Net Carbohydrates: 43.16g (15.69%), Sugar: 30.19g (33.54%), Cholesterol: 40.92mg (13.64%), Sodium: 365.81mg (15.9%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.53mg (1.51%), Protein: 3.82g (7.64%), Phosphorus: 141.38mg (14.14%), Iron: 2.22mg (12.31%), Selenium: 8.07µg (11.53%), Copper: 0.21mg (10.64%), Manganese: 0.15mg (7.57%), Vitamin E: 1.11mg (7.37%), Folate: 27.77µg (6.94%), Vitamin B2: 0.11mg (6.63%), Calcium: 63.22mg (6.32%), Magnesium: 24.46mg (6.11%), Potassium: 189.55mg (5.42%), Vitamin B1: 0.07mg (4.62%), Vitamin K: 4.74µg (4.52%), Fiber: 1.12g (4.48%), Zinc: 0.51mg (3.43%), Vitamin B3: 0.62mg (3.09%), Vitamin B5: 0.23mg (2.26%), Vitamin B6: 0.03mg (1.71%), Vitamin B12: 0.1µg (1.63%), Vitamin D: 0.22µg (1.47%), Vitamin A: 60.76IU (1.22%)