



Chocolate Swirl Muffin Cake

READY IN



205 min.

SERVINGS



16

CALORIES



319 kcal

DESSERT

Ingredients

- 1 cup semi chocolate chips
- 0.8 cup cup heavy whipping cream
- 1 teaspoon vanilla
- 14.8 oz corn muffin mix quick
- 1.5 cups milk
- 0.8 cup butter melted
- 4 eggs

Equipment

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

Directions

- Heat oven to 375°F. Generously spray 12-cup bundt cake pan with cooking spray with flour.
- In 2-quart saucepan, heat Filling ingredients over medium-low heat 2 to 3 minutes, stirring constantly, until smooth.
- Remove and set aside 1/3 cup filling for glaze. Freeze remaining filling about 15 minutes or until thick like pudding.
- Meanwhile, in large bowl, stir together Cake ingredients. Spoon half the batter into pan.
- Remove filling from freezer. Carefully spoon filling in center of batter to within 1/2 inch of pan edges. Spoon remaining batter over filling.
- Bake 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool 20 minutes. Run metal spatula around outer and inside edges of pan to loosen cake; turn upside down onto serving platter. Cool completely, at least 2 hours.
- When ready to serve, in small microwavable bowl, heat reserved 1/3 cup filling uncovered on High 10 to 15 seconds or until smooth and pourable.
- Pour over cake to glaze. Store covered at room temperature.

Nutrition Facts



PROTEIN 6.33% **FAT 61.71%** **CARBS 31.96%**

Properties

Glycemic Index:5.5, Glycemic Load:0.41, Inflammation Score:-5, Nutrition Score:7.053478286966%

Nutrients (% of daily need)

Calories: 318.78kcal (15.94%), Fat: 21.93g (33.74%), Saturated Fat: 12.09g (75.57%), Carbohydrates: 25.56g (8.52%), Net Carbohydrates: 22.96g (8.35%), Sugar: 10.95g (12.17%), Cholesterol: 80.35mg (26.78%), Sodium: 310.41mg (13.5%), Alcohol: 0.09g (100%), Alcohol %: 0.12% (100%), Caffeine: 9.68mg (3.22%), Protein: 5.06g (10.12%), Phosphorus: 210.97mg (21.1%), Manganese: 0.24mg (11.8%), Vitamin A: 562.04IU (11.24%), Vitamin B2: 0.18mg (10.78%), Fiber: 2.6g (10.4%), Selenium: 6.66µg (9.52%), Vitamin B1: 0.14mg (9.01%), Iron: 1.57mg (8.72%), Copper: 0.17mg (8.61%), Magnesium: 31.16mg (7.79%), Folate: 30.24µg (7.56%), Calcium: 66.11mg (6.61%), Vitamin B3: 1.01mg (5.06%), Vitamin B12: 0.3µg (5.02%), Zinc: 0.72mg (4.8%), Vitamin B5: 0.45mg (4.53%), Potassium: 156.33mg (4.47%), Vitamin D: 0.65µg (4.33%), Vitamin E: 0.58mg (3.9%), Vitamin B6: 0.07mg (3.71%), Vitamin K: 3.32µg (3.16%)