



## Chocolate Velvet Cake Batter

READY IN



45 min.

SERVINGS



8

CALORIES



712 kcal

DESSERT

## Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 3 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 16 ounce brown sugar light
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups semi chocolate chips
- ☐ 8 ounce cream sour
- ☐ 2 teaspoons vanilla extract

☐ 1 cup water hot

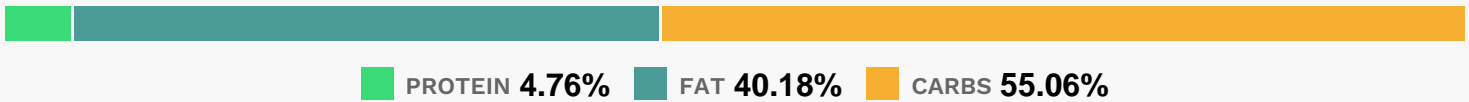
## Equipment

- ☐ bowl
- ☐ hand mixer
- ☐ microwave

## Directions

- ☐ Melt semisweet chocolate morsels in a microwave-safe bowl at HIGH for 30-second intervals until melted (about 1 1/2 minutes total time). Stir until smooth.
- ☐ Beat butter and brown sugar at medium speed with an electric mixer, beating about 5 minutes or until well blended.
- ☐ Add eggs, 1 at a time, beating just until blended after each addition.
- ☐ Add melted chocolate, beating just until blended.
- ☐ Sift together flour, baking soda, and salt. Gradually add to chocolate mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Gradually add 1 cup hot water in a slow, steady stream, beating at low speed just until blended. Stir in vanilla. Use immediately, following directions for desired cake.

## Nutrition Facts



## Properties

Glycemic Index:15.63, Glycemic Load:17.26, Inflammation Score:-6, Nutrition Score:13.317826232185%

## Nutrients (% of daily need)

Calories: 712.17kcal (35.61%), Fat: 32.03g (49.27%), Saturated Fat: 18.23g (113.92%), Carbohydrates: 98.74g (32.91%), Net Carbohydrates: 95.2g (34.62%), Sugar: 68.64g (76.27%), Cholesterol: 119mg (39.67%), Sodium: 430.23mg (18.71%), Alcohol: 0.34g (100%), Alcohol %: 0.2% (100%), Caffeine: 29.02mg (9.68%), Protein: 8.54g (17.07%), Manganese: 0.71mg (35.38%), Selenium: 21.06µg (30.08%), Copper: 0.52mg (25.85%), Iron: 4.34mg (24.1%), Magnesium: 77.17mg (19.29%), Phosphorus: 185.9mg (18.59%), Vitamin B2: 0.31mg (18.24%), Vitamin B1: 0.27mg (18.01%), Folate: 68.69µg (17.17%), Fiber: 3.54g (14.18%), Vitamin A: 649.29IU (12.99%), Calcium: 116.3mg (11.63%), Vitamin B3: 2.24mg (11.2%), Potassium: 366.44mg (10.47%), Zinc: 1.48mg (9.89%), Vitamin B5: 0.71mg

(7.12%), Vitamin E: 0.85mg (5.68%), Vitamin B12: 0.31µg (5.19%), Vitamin B6: 0.09mg (4.63%), Vitamin K: 4µg (3.81%), Vitamin D: 0.38µg (2.5%)