



Coconut Chocolate Cake II

READY IN



60 min.

SERVINGS



8

CALORIES



946 kcal

DESSERT

Ingredients

- 2 tablespoons butter
- 16 ounce chocolate fudge frosting prepared
- 14 ounce coconut or flaked
- 1.3 cups hot-brewed coffee brewed
- 0.5 cup evaporated milk
- 18.3 ounce chocolate fudge cake mix
- 25 large marshmallows

Equipment

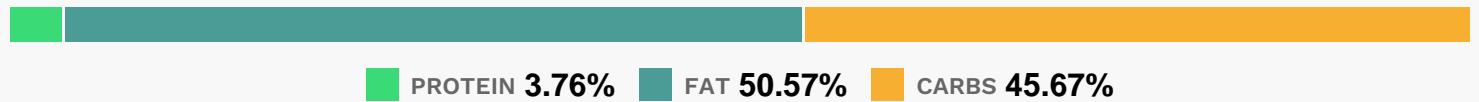
sauce pan

oven

Directions

- Prepare and bake cake mix according to package directions for two 9 inch round pans, except substitute brewed coffee for the water. Cool cakes completely.
- Make the Filling: In a saucepan over medium heat, combine butter and evaporated milk. Bring to a boil.
- Add the marshmallows and stir until melted and smooth. Stir in coconut.
- Place bottom layer on serving plate.
- Spread with entire coconut filling. Cover top and sides with fudge frosting. Refrigerate.

Nutrition Facts



Properties

Glycemic Index:13.81, Glycemic Load:10.75, Inflammation Score:-4, Nutrition Score:17.664782673768%

Flavonoids

Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg
Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Myricetin: 0.02mg,
Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin:
0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 945.64kcal (47.28%), Fat: 56.16g (86.4%), Saturated Fat: 36.17g (226.05%), Carbohydrates: 114.15g (38.05%), Net Carbohydrates: 103.97g (37.81%), Sugar: 75.31g (83.68%), Cholesterol: 12.09mg (4.03%), Sodium: 713.15mg (31.01%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 24.05mg (8.02%), Protein: 9.4g (18.79%), Manganese: 1.65mg (82.7%), Fiber: 10.17g (40.68%), Copper: 0.79mg (39.58%), Phosphorus: 357.36mg (35.74%), Iron: 5.45mg (30.26%), Selenium: 18.42µg (26.31%), Magnesium: 92.43mg (23.11%), Potassium: 662.95mg (18.94%), Calcium: 157.84mg (15.78%), Vitamin B2: 0.24mg (14.35%), Vitamin E: 1.93mg (12.87%), Zinc: 1.82mg (12.13%), Folate: 47.5µg (11.88%), Vitamin B1: 0.16mg (10.69%), Vitamin B6: 0.19mg (9.3%), Vitamin B3: 1.53mg (7.63%), Vitamin B5: 0.71mg (7.06%), Vitamin K: 2.99µg (2.84%), Vitamin A: 127.61IU (2.55%), Vitamin C: 1.04mg (1.26%)