



Dark Chocolate-Amaretto Cake

 Dairy Free

READY IN



45 min.

SERVINGS



10

CALORIES



683 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon almond extract
- ☐ 3 tablespoons natural almonds toasted sliced
- ☐ 18.3 ounce devil's food cake mix with pudding
- ☐ 4 large eggs
- ☐ 5.9 ounce chocolate fudge pudding mix instant
- ☐ 0.5 cup amaretto-flavored liquid non-dairy creamer
- ☐ 3 cups semisweet chocolate morsels divided
- ☐ 0.5 cup vegetable oil

☐ 1.3 cups water

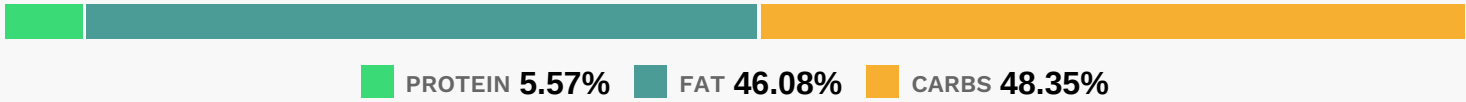
Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ hand mixer
- ☐ kugelhopf pan

Directions

- ☐ Combine first 6 ingredients in a large mixing bowl; beat at medium speed of an electric mixer 2 minutes. Stir in 2 cups chocolate morsels.
- ☐ Pour batter into a greased and floured 12-cup Bundt pan.
- ☐ Bake at 350 for 55 to 65 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes; remove from pan, and cool completely on wire rack.
- ☐ Combine remaining 1 cup chocolate morsels and amaretto-flavored creamer in a small saucepan. Cook over medium heat, stirring constantly, until chocolate morsels melt.
- ☐ Remove from heat; let stand 15 minutes.
- ☐ Drizzle chocolate glaze over cake; sprinkle with almonds.

Nutrition Facts



Properties

Glycemic Index:1, Glycemic Load:0.03, Inflammation Score:-5, Nutrition Score:16.079565504323%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin:

0.08mg, Epigallocatechin: 0.08mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 682.8kcal (34.14%), Fat: 35.6g (54.77%), Saturated Fat: 14.91g (93.16%), Carbohydrates: 84.04g (28.01%), Net Carbohydrates: 78g (28.36%), Sugar: 54.65g (60.72%), Cholesterol: 77.64mg (25.88%), Sodium: 576.51mg (25.07%), Alcohol: 0.45g (100%), Alcohol %: 0.28% (100%), Caffeine: 52.13mg (17.38%), Protein: 9.68g (19.37%), Copper: 0.94mg (46.77%), Manganese: 0.91mg (45.47%), Iron: 6.22mg (34.56%), Phosphorus: 342.21mg (34.22%), Magnesium: 130.31mg (32.58%), Selenium: 17.5µg (25%), Fiber: 6.04g (24.15%), Potassium: 554.69mg (15.85%), Zinc: 2.21mg (14.71%), Vitamin E: 2.15mg (14.31%), Vitamin B2: 0.24mg (14.01%), Calcium: 133.3mg (13.33%), Folate: 42.8µg (10.7%), Vitamin K: 10.22µg (9.74%), Vitamin B1: 0.12mg (7.97%), Vitamin B3: 1.41mg (7.05%), Vitamin B5: 0.55mg (5.53%), Vitamin B12: 0.28µg (4.59%), Vitamin B6: 0.08mg (3.85%), Vitamin A: 138.38IU (2.77%), Vitamin D: 0.4µg (2.67%)