



Dark Chocolate-Covered Strawberry Cake

READY IN



330 min.

SERVINGS



8

CALORIES



809 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix white
- ☐ 1 box strawberry gelatin (4-serving size)
- ☐ 15 oz strawberries pureed frozen with sugar, thawed,
- ☐ 4 eggs
- ☐ 0.5 cup vegetable oil
- ☐ 0.3 cup water
- ☐ 2 containers chocolate frosting dark
- ☐ 1 serving strawberries fresh for garnish

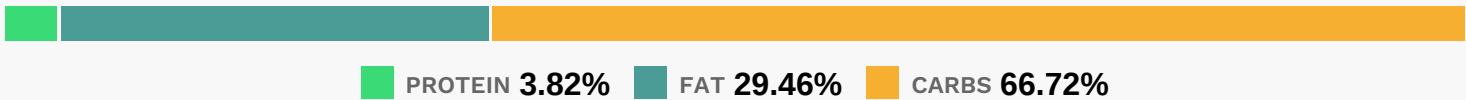
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F. Grease bottom and sides of 2 (9-inch) round cake pans with shortening, or spray with cooking spray.
- ☐ In large bowl, stir together cake mix and gelatin mix with whisk. With electric mixer, beat in pureed strawberries on medium speed. Beat in eggs one at a time.
- ☐ Add oil and water; beat about 2 minutes or until smooth. Divide batter evenly between cake pans.
- ☐ Bake about 30 minutes or until toothpick inserted in center comes out clean. Cool cakes in pans 20 minutes. Carefully invert cakes onto cooling racks. Cool completely, about 45 minutes.
- ☐ Refrigerate cooled cakes 4 hours or overnight to make icing the cake easier.
- ☐ Place 1 cake, right side up, on serving plate.
- ☐ Spread frosting on top of cake.
- ☐ Place second cake layer, upside down, on top of frosted cake.
- ☐ Spread frosting over top and sides to completely cover cake. (You may not need all of second container of frosting.)
- ☐ Garnish cake with fresh strawberries.

Nutrition Facts



Properties

Glycemic Index:10, Glycemic Load:1.62, Inflammation Score:-5, Nutrition Score:14.975652145303%

Flavonoids

Cyanidin: 1.2mg, Cyanidin: 1.2mg, Cyanidin: 1.2mg, Cyanidin: 1.2mg Petunidin: 0.08mg, Petunidin: 0.08mg, Petunidin: 0.08mg, Petunidin: 0.08mg Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 17.68mg, Pelargonidin: 17.68mg, Pelargonidin: 17.68mg Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg Catechin: 2.21mg, Catechin: 2.21mg, Catechin: 2.21mg, Catechin: 2.21mg Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg Epicatechin: 0.3mg, Epicatechin: 0.3mg, Epicatechin: 0.3mg Epicatechin 3-gallate: 0.11mg, Epicatechin 3-gallate: 0.11mg, Epicatechin 3-gallate: 0.11mg, Epicatechin 3-gallate: 0.11mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg Naringenin: 0.19mg, Naringenin: 0.19mg, Naringenin: 0.19mg, Naringenin: 0.19mg Kaempferol: 0.36mg, Kaempferol: 0.36mg, Kaempferol: 0.36mg, Kaempferol: 0.36mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.79mg, Quercetin: 0.79mg, Quercetin: 0.79mg, Quercetin: 0.79mg Gallocatechin: 0.02mg, Gallocatechin: 0.02mg, Gallocatechin: 0.02mg, Gallocatechin: 0.02mg

Nutrients (% of daily need)

Calories: 808.81kcal (40.44%), Fat: 27.35g (42.07%), Saturated Fat: 8.64g (53.99%), Carbohydrates: 139.38g (46.46%), Net Carbohydrates: 136.23g (49.54%), Sugar: 105.24g (116.94%), Cholesterol: 81.84mg (27.28%), Sodium: 736.93mg (32.04%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.99g (15.97%), Vitamin C: 41.84mg (50.71%), Phosphorus: 382.87mg (38.29%), Manganese: 0.69mg (34.31%), Selenium: 14.21µg (20.31%), Vitamin E: 2.99mg (19.93%), Iron: 3.56mg (19.77%), Folate: 74.11µg (18.53%), Calcium: 174.83mg (17.48%), Copper: 0.34mg (17.13%), Vitamin B2: 0.28mg (16.47%), Fiber: 3.15g (12.61%), Vitamin B1: 0.18mg (12.08%), Potassium: 402.01mg (11.49%), Magnesium: 43.07mg (10.77%), Vitamin B3: 1.97mg (9.84%), Vitamin K: 8.39µg (7.99%), Zinc: 1.01mg (6.74%), Vitamin B5: 0.65mg (6.49%), Vitamin B6: 0.09mg (4.74%), Vitamin B12: 0.2µg (3.26%), Vitamin D: 0.44µg (2.93%), Vitamin A: 128.47IU (2.57%)