



Dark Chocolate-Covered Strawberry Cake

READY IN



330 min.

SERVINGS



8

CALORIES



849 kcal

DESSERT

Ingredients

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

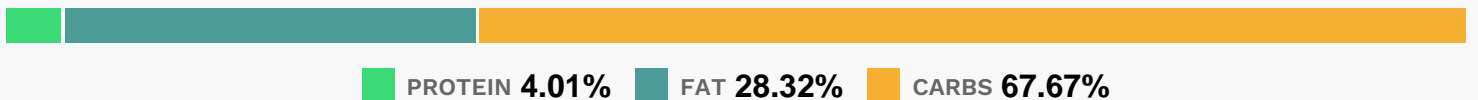
Equipment

- bowl
- oven
- whisk
- hand mixer
- toothpicks

Directions

- Heat oven to 350F. 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:4.48, Inflammation Score:-7, Nutrition Score:20.613043598507%

Flavonoids

Cyanidin: 3.31mg, Cyanidin: 3.31mg, Cyanidin: 3.31mg, Cyanidin: 3.31mg Petunidin: 0.22mg, Petunidin: 0.22mg, Petunidin: 0.22mg, Petunidin: 0.22mg Delphinidin: 0.61mg, Delphinidin: 0.61mg, Delphinidin: 0.61mg, Delphinidin: 0.61mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Pelargonidin: 48.99mg, Pelargonidin: 48.99mg, Pelargonidin: 48.99mg, Pelargonidin: 48.99mg Peonidin: 0.1mg, Peonidin: 0.1mg, Peonidin: 0.1mg, Peonidin: 0.1mg Catechin: 6.13mg, Catechin: 6.13mg, Catechin: 6.13mg, Catechin: 6.13mg Epigallocatechin: 1.54mg, Epigallocatechin: 1.54mg, Epigallocatechin: 1.54mg, Epigallocatechin: 1.54mg Epicatechin: 0.83mg, Epicatechin: 0.83mg, Epicatechin: 0.83mg, Epicatechin: 0.83mg Epicatechin 3-gallate: 0.3mg, Epicatechin 3-gallate: 0.3mg, Epicatechin 3-gallate: 0.3mg, Epicatechin 3-gallate: 0.3mg Epigallocatechin 3-gallate: 0.22mg, Epigallocatechin 3-gallate: 0.22mg, Epigallocatechin 3-gallate: 0.22mg, Epigallocatechin 3-gallate: 0.22mg Naringenin: 0.51mg, Naringenin: 0.51mg, Naringenin: 0.51mg, Naringenin: 0.51mg Kaempferol: 0.99mg, Kaempferol: 0.99mg, Kaempferol: 0.99mg, Kaempferol: 0.99mg Myricetin: 0.08mg, Myricetin: 0.08mg, Myricetin: 0.08mg, Myricetin: 0.08mg Quercetin: 2.19mg, Quercetin: 2.19mg, Quercetin: 2.19mg, Quercetin: 2.19mg Gallocatechin: 0.06mg, Gallocatechin: 0.06mg, Gallocatechin: 0.06mg, Gallocatechin: 0.06mg

Nutrients (% of daily need)

Calories: 849.13kcal (42.46%), Fat: 27.73g (42.65%), Saturated Fat: 8.66g (54.11%), Carbohydrates: 149.06g (49.69%), Net Carbohydrates: 143.38g (52.14%), Sugar: 111.4g (123.78%), Cholesterol: 81.84mg (27.28%), Sodium: 738.19mg (32.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.83g (17.66%), Vitamin C: 115.93mg (140.52%), Manganese: 1.17mg (58.63%), Phosphorus: 413.11mg (41.31%), Folate: 104.35µg (26.09%), Fiber: 5.67g (22.69%), Iron: 4.08mg (22.64%), Vitamin E: 3.35mg (22.36%), Selenium: 14.72µg (21.03%), Copper: 0.4mg (20.15%), Calcium: 194.99mg (19.5%), Vitamin B2: 0.31mg (18.1%), Potassium: 594.79mg (16.99%), Magnesium: 59.45mg (14.86%), Vitamin B1: 0.21mg (14.09%), Vitamin B3: 2.46mg (12.28%), Vitamin K: 11.16µg (10.63%), Vitamin B5: 0.81mg (8.07%), Zinc: 1.19mg (7.92%), Vitamin B6: 0.15mg (7.7%), Vitamin B12: 0.2µg (3.26%), Vitamin D: 0.44µg (2.93%), Vitamin A: 143.59IU (2.87%)