



Dark Chocolate Log Roll

READY IN



170 min.

SERVINGS



12

CALORIES



394 kcal

Ingredients

- ☐ 12 servings butter for greasing
- ☐ 8 ounces chocolate dark finely chopped
- ☐ 3 eggs
- ☐ 1 box chocolate cake mix dark
- ☐ 0.8 cup heavy whipping cream
- ☐ 1 jar raspberry preserves red seedless
- ☐ 0.8 cup vegetable oil

Equipment

- ☐ bowl

- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ plastic wrap
- ☐ toothpicks
- ☐ aluminum foil

Directions

- ☐ Special equipment: jelly-roll pan
- ☐ Preheat the oven to 350 degrees F. Dust a large sheet of aluminum foil with confectioners' sugar.
- ☐ Grease a jelly-roll pan with butter, and then line the bottom with parchment paper. In a medium bowl, mix the boxed cake mix with the oil, 1 cup water and eggs and until well blended. Scrape the batter into the prepared pan and spread evenly.
- ☐ Bake until a fork or toothpick inserted into the center of the cake comes out clean, about 20 minutes. While the cake is still hot, run a knife along the edges to release it from the pan. Immediately invert the cake onto the prepared sheet of aluminum foil.
- ☐ Let cool.
- ☐ Spread the cake with the red raspberry preserves and set aside.
- ☐ In a small saucepan, scald the heavy whipping cream.
- ☐ Remove from the heat and add the dark chocolate. Stir until all of the chocolate is melted.
- ☐ Let the mixture stand until spreadable.
- ☐ Spread over the cake. Immediately after, begin to roll up the cake starting at the long edge and use the foil to help roll and tighten the cake. Wrap the rolled cake tightly with plastic wrap. Refrigerate until firm, 2 to 3 hours.
- ☐ To serve unwrap and dust with confectioners' sugar.

Nutrition Facts



 PROTEIN 5.37%  FAT 59.61%  CARBS 35.02%

Properties

Glycemic Index:10.67, Glycemic Load:1.55, Inflammation Score:-5, Nutrition Score:9.3047826546042%

Nutrients (% of daily need)

Calories: 393.58kcal (19.68%), Fat: 26.87g (41.34%), Saturated Fat: 12.55g (78.47%), Carbohydrates: 35.52g (11.84%), Net Carbohydrates: 32.59g (11.85%), Sugar: 18.84g (20.93%), Cholesterol: 69.05mg (23.02%), Sodium: 352.59mg (15.33%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 19.08mg (6.36%), Protein: 5.45g (10.9%), Copper: 0.49mg (24.37%), Iron: 4.08mg (22.66%), Manganese: 0.45mg (22.59%), Phosphorus: 187.03mg (18.7%), Magnesium: 62.48mg (15.62%), Selenium: 9.62µg (13.75%), Fiber: 2.92g (11.7%), Vitamin B2: 0.15mg (8.96%), Calcium: 84.99mg (8.5%), Vitamin A: 411.46IU (8.23%), Vitamin K: 8.62µg (8.21%), Potassium: 284.51mg (8.13%), Vitamin E: 1.1mg (7.35%), Zinc: 1.1mg (7.3%), Folate: 28.24µg (7.06%), Vitamin B1: 0.08mg (5.02%), Vitamin B3: 0.8mg (3.98%), Vitamin B5: 0.34mg (3.4%), Vitamin D: 0.46µg (3.05%), Vitamin B12: 0.18µg (3.05%), Vitamin B6: 0.05mg (2.26%)