



Death By Chocolate I

READY IN



45 min.

SERVINGS



1

CALORIES



5404 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 1.4 ounce bars chocolate covered toffee english
- ☐ 0.5 cup rum / brandy / coffee liqueur flavored
- ☐ 18.3 ounce chocolate cake mix
- ☐ 0.6 cup chocolate mousse mix dry
- ☐ 1.5 ounce bar milk chocolate candy
- ☐ 32 ounce non-dairy whipped topping frozen thawed

Equipment

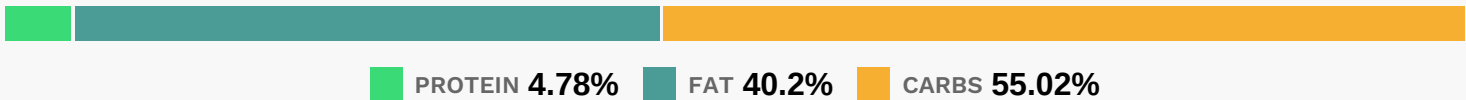
- ☐ bowl

☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 inch round cake pans.
- ☐ Prepare cake mix according to package directions.
- ☐ Pour batter into the prepared pans.
- ☐ Bake at 350 degrees F (175 degrees C) for 30 minutes.
- ☐ Let cake cool slightly then pierce cakes with a fork.
- ☐ Pour the coffee liqueur gradually over the three cake layers.
- ☐ Prepare the chocolate mousse according to the package directions.
- ☐ Let chill in the refrigerator.
- ☐ Once cake is cool break it into pieces.
- ☐ Layer cake pieces, chocolate mousse, crushed butter toffee candy bars, and whipped topping 1/3 at a time in a large glass bowl. Grate the chocolate candy bar over the top.
- ☐ Let chill in refrigerator for several hours before serving.

Nutrition Facts



Properties

Glycemic Index:65.6, Glycemic Load:13.14, Inflammation Score:-10, Nutrition Score:62.137391090393%

Nutrients (% of daily need)

Calories: 5404.16kcal (270.21%), Fat: 242.62g (373.26%), Saturated Fat: 145.28g (907.97%), Carbohydrates: 747.16g (249.05%), Net Carbohydrates: 725.08g (263.66%), Sugar: 543.89g (604.32%), Cholesterol: 19.33mg (6.44%), Sodium: 5583.23mg (242.75%), Alcohol: 25.61g (100%), Alcohol %: 1.91% (100%), Caffeine: 116.73mg (38.91%), Protein: 64.86g (129.72%), Phosphorus: 2252.99mg (225.3%), Iron: 31.44mg (174.64%), Copper: 3.11mg (155.26%), Calcium: 1534.35mg (153.43%), Selenium: 89.82µg (128.31%), Magnesium: 445.22mg (111.3%), Manganese: 2.14mg (106.85%), Vitamin B2: 1.78mg (104.55%), Fiber: 22.08g (88.33%), Folate: 349.27µg (87.32%), Potassium: 3030.71mg (86.59%), Vitamin B1: 1.08mg (72.2%), Vitamin E: 10.62mg (70.82%), Vitamin K: 54.27µg (51.68%), Vitamin B3: 9.89mg (49.44%), Zinc: 7mg (46.65%), Vitamin B12: 1.93µg (32.09%), Vitamin B6: 0.42mg (20.83%), Vitamin A: 710.57IU (14.21%), Vitamin B5: 0.9mg (9%)