

Doberge Cake (Dobash)

READY IN



110 min.

SERVINGS



10

CALORIES



567 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.3 cup butter softened
- 16 ounce powdered sugar
- 4 ounce cream cheese softened
- 3 egg whites
- 1 tablespoon flour all-purpose
- 3.9 ounce chocolate pudding instant
- 2 cups milk
- 0.5 cup cocoa powder unsweetened

- 0.5 teaspoon vanilla extract
- 2 tablespoons vegetable oil
- 1.3 cups water
- 18.3 ounce cake mix white duncan hines® (such as)
- 1 tablespoon granulated sugar white

Equipment

- bowl
- baking paper
- oven
- whisk
- mixing bowl
- hand mixer

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour 5 8-inch cake pans, and line them with parchment paper.
- Whisk together the cake mix, baking powder, flour, and sugar in a large mixing bowl. With an electric mixer, beat the mixture with water, vegetable oil, and egg whites at low speed until thoroughly mixed; increase speed to medium, and beat 2 minutes. Scoop 1 cup of batter into each of the 5 prepared cake pans.
- Bake in the preheated oven until cakes are set in the middle, about 8 minutes; watch carefully so the thin cakes don't burn. Cool in pans for 10 minutes, then remove to wire racks to finish cooling.
- Whisk the chocolate pudding mix with 2 cups of milk in a bowl until thoroughly blended; let stand 2 minutes to thicken.
- Place a cake layer on a serving dish, and spread with about 1/2 cup of pudding; repeat with remaining layers and pudding, ending with a cake layer.
- In a bowl, mash the cream cheese and butter together until thoroughly combined; mix in confectioners' sugar, cocoa powder, vanilla extract, and milk, slowly adding and mixing in milk as needed to make a spreadable frosting. Ice the top and sides of the cake with the frosting. Refrigerate leftovers.

Nutrition Facts

PROTEIN 4.54% FAT 23.92% CARBS 71.54%

Properties

Glycemic Index:35.21, Glycemic Load:2.39, Inflammation Score:-4, Nutrition Score:9.460434809975%

Flavonoids

Catechin: 2.79mg, Catechin: 2.79mg, Catechin: 2.79mg, Catechin: 2.79mg Epicatechin: 8.45mg, Epicatechin: 8.45mg, Epicatechin: 8.45mg, Epicatechin: 8.45mg Quercetin: 0.43mg, Quercetin: 0.43mg, Quercetin: 0.43mg, Quercetin: 0.43mg

Nutrients (% of daily need)

Calories: 567.03kcal (28.35%), Fat: 15.52g (23.88%), Saturated Fat: 7.98g (49.87%), Carbohydrates: 104.44g (34.81%), Net Carbohydrates: 101.86g (37.04%), Sugar: 77.78g (86.42%), Cholesterol: 29.51mg (9.84%), Sodium: 667.95mg (29.04%), Alcohol: 0.07g (100%), Alcohol %: 0.04% (100%), Caffeine: 10.66mg (3.55%), Protein: 6.63g (13.27%), Phosphorus: 287.6mg (28.76%), Calcium: 218.2mg (21.82%), Vitamin B2: 0.28mg (16.25%), Manganese: 0.32mg (16.17%), Selenium: 9.63µg (13.76%), Copper: 0.26mg (12.91%), Iron: 1.88mg (10.43%), Fiber: 2.58g (10.32%), Vitamin B1: 0.15mg (10.21%), Folate: 40.85µg (10.21%), Magnesium: 40.72mg (10.18%), Vitamin A: 373.17IU (7.46%), Vitamin B3: 1.47mg (7.36%), Vitamin K: 7.46µg (7.1%), Potassium: 229.84mg (6.57%), Vitamin E: 0.94mg (6.26%), Zinc: 0.88mg (5.85%), Vitamin B12: 0.31µg (5.1%), Vitamin B5: 0.44mg (4.39%), Vitamin D: 0.54µg (3.58%), Vitamin B6: 0.06mg (2.9%)