



Double-Chocolate Cappuccino Cake

READY IN



128 min.

SERVINGS



12

CALORIES



354 kcal

DESSERT

Ingredients

- 4 oz baker's chocolate chopped
- 1 container chocolate frosting dark
- 1 box chocolate cake mix
- 0.5 teaspoon ground cinnamon
- 1 tablespoon espresso powder instant
- 2 teaspoons espresso powder instant

Equipment

- bowl

oven

microwave

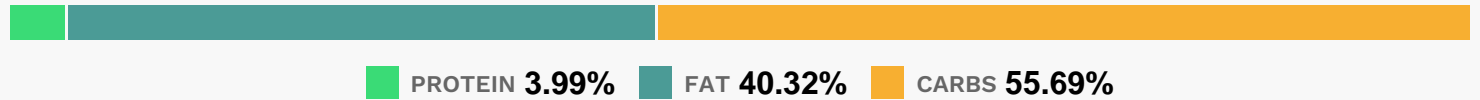
Directions

Heat oven to 350F (325F for dark or nonstick pans). Make, bake and cool cake as directed on box for two 8- or 9-inch rounds--except add 1 tablespoon espresso and the cinnamon with the eggs, and stir in the chocolate just before pouring into pans.

To make glaze, spoon frosting into small microwavable bowl. Microwave uncovered on High 15 to 30 seconds or until slightly melted. Stir in 2 teaspoons coffee until blended.

Place 1 cake layer, rounded side down, on serving plate. Carefully spread almost half the glaze to edge of layer, allowing some to drip down side. Top with second layer, rounded side up. Carefully spread remaining glaze to edge of top layer, allowing some to drip down side. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:0.42, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:7.9447826496123%

Flavonoids

Catechin: 6.08mg, Catechin: 6.08mg, Catechin: 6.08mg, Catechin: 6.08mg Epicatechin: 13.4mg, Epicatechin: 13.4mg, Epicatechin: 13.4mg, Epicatechin: 13.4mg

Nutrients (% of daily need)

Calories: 353.56kcal (17.68%), Fat: 17.21g (26.47%), Saturated Fat: 6.32g (39.51%), Carbohydrates: 53.46g (17.82%), Net Carbohydrates: 50.65g (18.42%), Sugar: 35.66g (39.62%), Cholesterol: 0mg (0%), Sodium: 368.57mg (16.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 30.59mg (10.2%), Protein: 3.83g (7.67%), Manganese: 0.59mg (29.46%), Copper: 0.53mg (26.31%), Iron: 3.83mg (21.29%), Phosphorus: 166.64mg (16.66%), Magnesium: 57.71mg (14.43%), Fiber: 2.82g (11.27%), Zinc: 1.31mg (8.74%), Potassium: 292.23mg (8.35%), Selenium: 5.61µg (8.01%), Vitamin E: 1.03mg (6.85%), Calcium: 68.22mg (6.82%), Folate: 25.35µg (6.34%), Vitamin B1: 0.08mg (5.34%), Vitamin B3: 0.91mg (4.57%), Vitamin B2: 0.07mg (4.35%), Vitamin K: 2.32µg (2.21%)