



Double Chocolate Goopy Butter Cake

READY IN



60 min.

SERVINGS



24

CALORIES



313 kcal

DESSERT

Ingredients

- ☐ 16 ounce confectioners' sugar
- ☐ 8 ounce cream cheese at room temperature
- ☐ 3 large eggs
- ☐ 18.3 ounce chocolate cake mix
- ☐ 1 cup nuts unsalted chopped
- ☐ 1 cup butter unsalted melted for the pan (2 sticks)
- ☐ 3 tablespoons cocoa powder unsweetened to taste
- ☐ 1 teaspoon vanilla extract

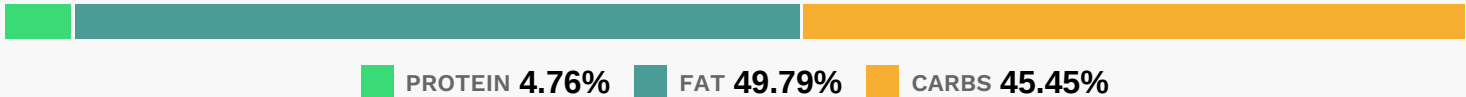
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ baking pan
- ☐ hand mixer
- ☐ stand mixer
- ☐ spatula

Directions

- ☐ Preheat the oven to 350 degrees F. Lightly butter a 9-by-13-inch baking pan.
- ☐ In a large bowl, combine the cake mix, 1 egg and 1/2 cup of the melted butter. Stir until well blended. Pat the mixture into the pan and set it aside.
- ☐ In the bowl of a stand mixer fitted with the paddle attachment, or using a hand mixer, beat the cream cheese until smooth.
- ☐ Add the remaining 2 eggs and the cocoa powder and beat until well mixed. Reduce the speed to low and add the confectioners' sugar. Beat until well mixed. Slowly add the remaining 1/2 cup melted butter and the vanilla. Beat until smooth. Using a rubber spatula, stir in the nuts.
- ☐ Spread the filling over the batter in the pan.
- ☐ Bake the cake for 40 to 50 minutes. Be careful not to overcook it: The center should still be a little gooey.
- ☐ Let partially cool on a wire rack before slicing.
- ☐ Serve with whipped cream, if desired.
- ☐ Photograph by Andrew Mccaul

Nutrition Facts



Properties

Glycemic Index:2.36, Glycemic Load:0.43, Inflammation Score:-4, Nutrition Score:4.8808695401025%

Flavonoids

Catechin: 0.41mg, Catechin: 0.41mg, Catechin: 0.41mg, Catechin: 0.41mg Epicatechin: 1.23mg, Epicatechin: 1.23mg, Epicatechin: 1.23mg, Epicatechin: 1.23mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 313.16kcal (15.66%), Fat: 18.05g (27.77%), Saturated Fat: 8.13g (50.82%), Carbohydrates: 37.08g (12.36%), Net Carbohydrates: 35.79g (13.01%), Sugar: 27.16g (30.17%), Cholesterol: 53.13mg (17.71%), Sodium: 218.68mg (9.51%), Alcohol: 0.06g (100%), Alcohol %: 0.1% (100%), Caffeine: 3.81mg (1.27%), Protein: 3.88g (7.76%), Phosphorus: 113.66mg (11.37%), Copper: 0.2mg (9.79%), Manganese: 0.19mg (9.63%), Selenium: 5.7µg (8.15%), Vitamin A: 398.57IU (7.97%), Iron: 1.41mg (7.85%), Magnesium: 28.56mg (7.14%), Vitamin B2: 0.11mg (6.19%), Calcium: 52.48mg (5.25%), Folate: 20.64µg (5.16%), Fiber: 1.29g (5.15%), Vitamin E: 0.61mg (4.04%), Potassium: 140.45mg (4.01%), Zinc: 0.58mg (3.88%), Vitamin B1: 0.05mg (3.62%), Vitamin B3: 0.66mg (3.29%), Vitamin B5: 0.26mg (2.63%), Vitamin B6: 0.04mg (2.16%), Vitamin D: 0.27µg (1.78%), Vitamin K: 1.71µg (1.63%), Vitamin B12: 0.09µg (1.54%)