



Double Chocolate Gooey Butter Cake

 Vegetarian

READY IN



70 min.

SERVINGS



24

CALORIES



275 kcal

DESSERT

Ingredients

- ☐ 24 servings butter melted for greasing pan, plus 16 tablespoons 2 sticks
- ☐ 3 tablespoons cocoa powder
- ☐ 8 ounce cream cheese softened
- ☐ 1 eggs
- ☐ 18.3 ounce chocolate cake mix
- ☐ 1 cup nuts chopped
- ☐ 16 ounce powdered sugar
- ☐ 1 teaspoon vanilla extract

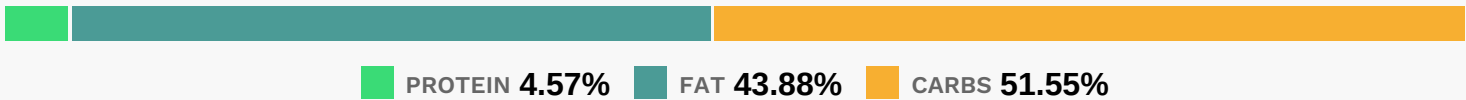
Equipment

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

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Lightly grease a 13-by-9-inch baking pan. In a large bowl, combine the cake mix, 1 egg, and 8 tablespoons (1 stick) melted butter, and stir until well blended. Pat mixture into prepared pan and set aside. In a stand mixer, or with a hand mixer, beat the cream cheese until smooth.
- ☐ Add the remaining 2 eggs, and the cocoa powder. Lower the speed of the mixer, and add the powdered sugar. Continue beating until ingredients are well mixed. Slowly add the remaining 8 tablespoons (1 stick) of melted butter, and the vanilla, continuing to beat the mixture until smooth. Stir in nuts with a rubber spatula.
- ☐ Spread filling over cake mixture in pan.
- ☐ Bake for 40 to 50 minutes. Be careful not to overcook the cake; the center should still be a little gooey when finished baking.
- ☐ Let cake partially cool on a wire rack before cutting into pieces.

Nutrition Facts



Properties

Glycemic Index:4.44, Glycemic Load:0.43, Inflammation Score:-3, Nutrition Score:4.2604347939563%

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: 274.88kcal (13.74%), Fat: 14.02g (21.56%), Saturated Fat: 5.7g (35.65%), Carbohydrates: 37.04g (12.35%), Net Carbohydrates: 35.75g (13%), Sugar: 27.14g (30.15%), Cholesterol: 27.11mg (9.04%), Sodium: 243.52mg (10.59%), Alcohol: 0.06g (100%), Alcohol %: 0.11% (100%), Caffeine: 3.81mg (1.27%), Protein: 3.29g (6.57%), Phosphorus: 103.84mg (10.38%), Copper: 0.19mg (9.56%), Manganese: 0.19mg (9.55%), Iron: 1.33mg (7.41%), Magnesium: 27.94mg (6.99%), Selenium: 4.3µg (6.14%), Vitamin A: 263.31IU (5.27%), Fiber: 1.29g (5.15%), Vitamin B2: 0.08mg (4.92%), Calcium: 48.94mg (4.89%), Folate: 18.43µg (4.61%), Potassium: 133.29mg (3.81%), Vitamin B1: 0.05mg (3.49%), Zinc: 0.52mg (3.47%), Vitamin B3: 0.65mg (3.27%), Vitamin E: 0.46mg (3.04%), Vitamin B5: 0.19mg (1.91%), Vitamin B6: 0.04mg (1.78%), Vitamin K: 1.39µg (1.32%)