



Double Chocolate Gooey Butter Cakes

READY IN



60 min.

SERVINGS



24

CALORIES



272 kcal

DESSERT

Ingredients

- 8 tablespoons butter melted for greasing pan (1 stick)
- 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

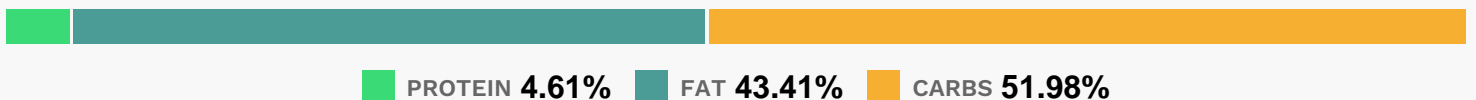
Equipment

- 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 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 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:4.2473913022196%

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: 272.49kcal (13.62%), Fat: 13.75g (21.15%), Saturated Fat: 5.53g (34.58%), Carbohydrates: 37.04g (12.35%), Net Carbohydrates: 35.75g (13%), Sugar: 27.14g (30.15%), Cholesterol: 26.4mg (8.8%), Sodium: 241.38mg (10.49%), Alcohol: 0.06g (100%), Alcohol %: 0.12% (100%), Caffeine: 3.81mg (1.27%), Protein: 3.28g (6.57%), Phosphorus: 103.76mg (10.38%), Copper: 0.19mg (9.56%), Manganese: 0.19mg (9.55%), Iron: 1.33mg (7.41%), Magnesium: 27.93mg (6.98%), Selenium: 4.3µg (6.14%), Fiber: 1.29g (5.15%), Vitamin A: 254.98IU (5.1%), Vitamin B2: 0.08mg (4.91%), Calcium: 48.86mg (4.89%), Folate: 18.42µg (4.6%), Potassium: 133.21mg (3.81%), Vitamin B1: 0.05mg (3.49%), Zinc: 0.52mg (3.47%), Vitamin B3: 0.65mg (3.27%), Vitamin E: 0.45mg (2.99%), Vitamin B5: 0.19mg (1.9%), Vitamin B6: 0.04mg (1.77%), Vitamin K: 1.37µg (1.3%)