



## Easy Chocolate Chip Pound Cake

 Popular

READY IN



70 min.

SERVINGS



10

CALORIES



415 kcal

DESSERT

### Ingredients

- ☐ 4 eggs beaten
- ☐ 3.9 ounce chocolate pudding mix instant
- ☐ 0.5 cup milk chocolate chips
- ☐ 1 cup cup heavy whipping cream sour
- ☐ 0.8 cup vegetable oil
- ☐ 0.8 cup water
- ☐ 0.5 cup sugar white
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

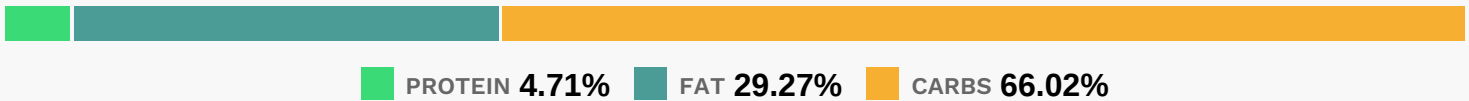
# Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ toothpicks
- ☐ kugelhopf pan

# Directions

- ☐ Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.
- ☐ In a medium bowl, stir together the cake mix, instant pudding and sugar.
- ☐ Add the water, oil, eggs, and sour cream, mix until well blended. Finally, fold in the chocolate chips.
- ☐ Pour into the prepared Bundt pan.
- ☐ Bake for 50 to 60 minutes in the preheated oven. Cake is done when a toothpick inserted comes out clean. Cool in pan for 10 minutes before inverting onto a wire rack to cool completely. Dust with confectioners' sugar before cutting and serving.

# Nutrition Facts



# Properties

Glycemic Index:7.01, Glycemic Load:6.98, Inflammation Score:-2, Nutrition Score:6.9965217942777%

# Nutrients (% of daily need)

Calories: 415.3kcal (20.77%), Fat: 13.66g (21.01%), Saturated Fat: 5.91g (36.93%), Carbohydrates: 69.29g (23.1%), Net Carbohydrates: 68.27g (24.83%), Sugar: 45.87g (50.97%), Cholesterol: 79.04mg (26.35%), Sodium: 567.76mg (24.69%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.95g (9.89%), Phosphorus: 220.68mg (22.07%), Calcium: 150.64mg (15.06%), Vitamin B2: 0.25mg (14.5%), Selenium: 8.14µg (11.63%), Folate: 45.17µg (11.29%), Vitamin B1: 0.13mg (8.82%), Iron: 1.55mg (8.6%), Vitamin K: 8.08µg (7.69%), Manganese: 0.15mg (7.36%), Vitamin E: 1.02mg (6.82%), Vitamin B3: 1.26mg (6.29%), Vitamin B5: 0.54mg (5.38%), Copper: 0.1mg (4.84%), Vitamin A:

238.33IU (4.77%), Vitamin B12: 0.26µg (4.28%), Fiber: 1.02g (4.08%), Vitamin B6: 0.08mg (4.03%), Potassium: 129.36mg (3.7%), Magnesium: 14.74mg (3.68%), Zinc: 0.51mg (3.43%), Vitamin D: 0.35µg (2.35%)