



Easy Perfect Chocolate Cake

 Dairy Free

READY IN



45 min.

SERVINGS



10

CALORIES



262 kcal

DESSERT

Ingredients

- ☐ 18.3 ounce devil's food cake mix with pudding
- ☐ 3 large eggs
- ☐ 0.5 cup vegetable oil
- ☐ 1.3 cups water

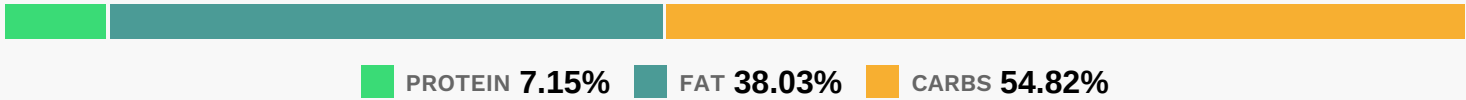
Equipment

- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat first 4 ingredients at medium speed with an electric mixer 2 minutes.
- ☐ Pour batter into 2 greased and floured 9-inch round cakepans.
- ☐ Bake at 350 for 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks. Cover and chill 1 hour.
- ☐ Spread Whipped Cream Filling between layers.
- ☐ Spread Creamy Chocolate Frosting on top and sides of cake. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:6.3513042874958%

Nutrients (% of daily need)

Calories: 262.16kcal (13.11%), Fat: 11.68g (17.97%), Saturated Fat: 2.49g (15.57%), Carbohydrates: 37.88g (12.63%), Net Carbohydrates: 36.63g (13.32%), Sugar: 19.87g (22.08%), Cholesterol: 55.8mg (18.6%), Sodium: 449.62mg (19.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.69mg (1.9%), Protein: 4.94g (9.89%), Phosphorus: 169.39mg (16.94%), Selenium: 11.02µg (15.74%), Iron: 2.59mg (14.4%), Copper: 0.22mg (11.12%), Folate: 39.13µg (9.78%), Vitamin B2: 0.15mg (8.9%), Calcium: 86.89mg (8.69%), Magnesium: 26.41mg (6.6%), Vitamin B1: 0.09mg (6.26%), Vitamin E: 0.91mg (6.07%), Manganese: 0.12mg (5.98%), Vitamin K: 6.02µg (5.73%), Potassium: 191.43mg (5.47%), Fiber: 1.24g (4.97%), Vitamin B3: 0.84mg (4.2%), Zinc: 0.61mg (4.07%), Vitamin B5: 0.3mg (3%), Vitamin B6: 0.05mg (2.28%), Vitamin B12: 0.13µg (2.23%), Vitamin D: 0.3µg (2%), Vitamin A: 82.55IU (1.65%)