



Delicious Triple Chocolate Bundt Cake

 Popular

READY IN



55 min.

SERVINGS



6

CALORIES



535 kcal

DESSERT

Ingredients

- 1 duncan hines devil's food cake
- 1 small chocolate pudding
- 1 cup milk chocolate chips
- 1 cup cream sour

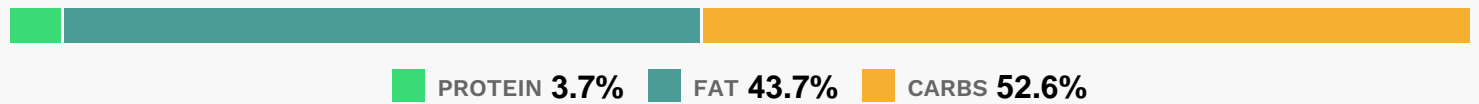
Equipment

- oven
- wire rack
- kugelhopf pan

Directions

- Preheat your oven to 350 degrees.
- Mix the cake as directed.
- Add the pudding and sour cream.
- Mix well. Stir in chocolate chips. Spray a bundt pan generously with non-stick spray and then coat with flour.
- Bake for 50 minutes. Cool for 5 minutes and dump onto the cooling rack. Optional: serve warm sliced with a drizzle of Dove milk chocolate ice cream topping and a scoop of vanilla ice cream.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:8.0126086956522%

Taste

Sweetness: 100%, Saltiness: 1.32%, Sourness: 0%, Bitterness: 0%, Savoriness: 0%, Fattiness: 59.05%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 534.69kcal (26.73%), Fat: 27.24g (41.91%), Saturated Fat: 11.58g (72.38%), Carbohydrates: 73.77g (24.59%), Net Carbohydrates: 72.03g (26.19%), Sugar: 46.14g (51.26%), Cholesterol: 22.62mg (7.54%), Sodium: 608.27mg (26.45%), Caffeine: 7.93mg (2.64%), Protein: 5.19g (10.37%), Phosphorus: 223.65mg (22.37%), Iron: 3.27mg (18.16%), Calcium: 168.17mg (16.82%), Selenium: 10.35µg (14.79%), Copper: 0.3mg (14.77%), Folate: 46.95µg (11.74%), Potassium: 371.62mg (10.62%), Vitamin B2: 0.18mg (10.57%), Magnesium: 37.75mg (9.44%), Vitamin B1: 0.13mg (8.67%), Manganese: 0.17mg (8.27%), Fiber: 1.73g (6.94%), Vitamin E: 0.95mg (6.3%), Vitamin B3: 1.19mg (5.94%), Vitamin A: 240.98IU (4.82%), Zinc: 0.7mg (4.69%), Vitamin K: 3.31µg (3.16%), Vitamin B5: 0.23mg (2.27%), Vitamin B6: 0.04mg (2.19%), Vitamin B12: 0.08µg (1.34%)