



Fudge “Fancifill” Cake

READY IN



45 min.

SERVINGS



16

CALORIES



318 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter softened
- ☐ 0.5 cup cocoa powder natural style
- ☐ 2.3 cups confectioners' sugar
- ☐ 1 tablespoon cornstarch
- ☐ 8 ounce cream cheese softened
- ☐ 1 large eggs
- ☐ 1 box chocolate cake mix plus eggs
- ☐ 0.3 cup granulated sugar
- ☐ 3 tablespoons heavy cream plus more as needed.

- ☐ 2 tablespoons milk
- ☐ 1 tablespoon cup heavy whipping cream sour
- ☐ 6 tablespoons butter unsalted softened
- ☐ 0.8 teaspoon vanilla extract

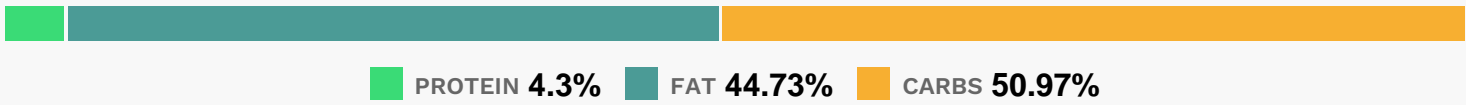
Equipment

- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ blender

Directions

- ☐ Preheat oven to 350 degrees F. and spray a 9×13 inch metal pan with flour-added baking spray. Make the white filling first. In a mixing bowl, beat together the cream cheese, butter, sugar, cornstarch, milk and vanilla until creamy and smooth.
- ☐ Add the egg and beat just until mixed. Set aside. Prepare the cake mix using the directions on the side of the cake mix box.
- ☐ Pour half of the cake mix into the pan, spoon the white mixture as evenly as possible over the top, then pour the rest of the cake batter over the white.
- ☐ Bake on center rack for 30 to 33 minutes (or time given on the box) or until cake appears set.
- ☐ Remove from the oven and let cool completely. Make the chocolate frosting. In a large mixing bowl, mix the butter, sour cream sugar, cocoa, salt and 2 tablespoons of the cream as well as you can, then beat with a hand-held mixer until pasty and thick. Continue adding remaining cream until you get a nice, smooth, spreading consistency.
- ☐ Spread over the cake and chill.

Nutrition Facts



Properties

Glycemic Index:11.57, Glycemic Load:2.43, Inflammation Score:-4, Nutrition Score:5.095652177201%

Flavonoids

Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

Nutrients (% of daily need)

Calories: 318.25kcal (15.91%), Fat: 16.66g (25.63%), Saturated Fat: 8.41g (52.58%), Carbohydrates: 42.71g (14.24%), Net Carbohydrates: 41.06g (14.93%), Sugar: 30.78g (34.2%), Cholesterol: 44.84mg (14.95%), Sodium: 286.23mg (12.44%), Alcohol: 0.06g (100%), Alcohol %: 0.1% (100%), Caffeine: 9.15mg (3.05%), Protein: 3.61g (7.21%), Phosphorus: 119.83mg (11.98%), Copper: 0.22mg (10.89%), Iron: 1.68mg (9.32%), Selenium: 6.26µg (8.95%), Vitamin A: 432.04IU (8.64%), Manganese: 0.17mg (8.38%), Magnesium: 28.43mg (7.11%), Calcium: 66.27mg (6.63%), Vitamin B2: 0.11mg (6.59%), Fiber: 1.65g (6.59%), Folate: 20.71µg (5.18%), Potassium: 161.77mg (4.62%), Vitamin E: 0.65mg (4.33%), Vitamin B1: 0.05mg (3.64%), Zinc: 0.54mg (3.57%), Vitamin B3: 0.51mg (2.57%), Vitamin B5: 0.2mg (1.97%), Vitamin K: 2µg (1.9%), Vitamin B6: 0.03mg (1.48%), Vitamin B12: 0.09µg (1.45%), Vitamin D: 0.21µg (1.38%)