



Fudge Lover's Cream Cheese Cake

READY IN



135 min.

SERVINGS



15

CALORIES



433 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake yellow
- 1 box peach pie filling instant (4-serving size)
- 0.8 cup water hot
- 0.8 cup vegetable oil
- 1 teaspoon vanilla
- 4 eggs
- 8 oz cream cheese softened
- 0.5 cup sugar
- 1 eggs

- 0.5 cup semi chocolate chips
- 0.5 cup nuts chopped
- 16 oz vanilla frosting

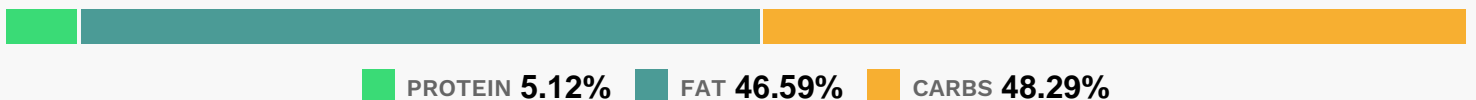
Equipment

- bowl
- frying pan
- oven
- knife
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour.
- In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- Pour into pan.
- In large bowl, beat cream cheese, sugar and 1 egg with electric mixer on medium speed until smooth and creamy. Stir in chocolate chips. Spoon filling by tablespoonfuls evenly over top of batter. Using table knife, swirl filling through batter.
- Sprinkle with nuts.
- Bake 47 to 55 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour.
- Spread frosting over cake. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:11.32, Glycemic Load:13.94, Inflammation Score:-3, Nutrition Score:7.4417390831463%

Nutrients (% of daily need)

Calories: 432.58kcal (21.63%), Fat: 22.96g (35.32%), Saturated Fat: 7.34g (45.86%), Carbohydrates: 53.55g (17.85%), Net Carbohydrates: 51.95g (18.89%), Sugar: 39.63g (44.04%), Cholesterol: 70.19mg (23.4%), Sodium: 363.43mg (15.8%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Caffeine: 8.33mg (2.78%), Protein: 5.67g (11.35%), Phosphorus: 164.92mg (16.49%), Vitamin B2: 0.25mg (14.9%), Selenium: 9.95µg (14.21%), Copper: 0.27mg (13.37%), Manganese: 0.24mg (12.17%), Iron: 2.18mg (12.1%), Magnesium: 38.47mg (9.62%), Vitamin K: 9.83µg (9.36%), Vitamin E: 1.28mg (8.53%), Folate: 30.93µg (7.73%), Calcium: 74.52mg (7.45%), Fiber: 1.6g (6.42%), Potassium: 208.75mg (5.96%), Vitamin A: 286.86IU (5.74%), Zinc: 0.86mg (5.73%), Vitamin B1: 0.07mg (4.86%), Vitamin B5: 0.44mg (4.43%), Vitamin B3: 0.83mg (4.15%), Vitamin B6: 0.06mg (3.05%), Vitamin B12: 0.17µg (2.91%), Vitamin D: 0.29µg (1.96%)