

## **Fudge Lover's Cream Cheese Cake**

EADY IN SERVINGS

SERVINGS

15

calories

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DESSERT

## **Ingredients**

135 min.

1 box duncan hines devil's food cake	yellov
1 container chocolate frosting	
8 oz cream cheese softened	
1 eggs	

- 4 eggs

  1 box chocolate pudding instant (4-serving size)

  0.5 cup nuts chopped
- 0.5 cup semi chocolate chips

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닏	0.5 cup sugar	
Ш	1 teaspoon vanilla	
	0.8 cup vegetable oil	
	0.8 cup water hot	
Εq	uipment	
	bowl	
	frying pan	
	oven	
	knife	
	hand mixer	
	toothpicks	
Di	rections	
	Heat oven to 350F (325F 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		
	PROTEIN 5.27% FAT 45.29% CARBS 49.44%	

## **Properties**

## **Nutrients** (% of daily need)

Calories: 450.2kcal (22.51%), Fat: 23.5g (36.15%), Saturated Fat: 8.16g (51.01%), Carbohydrates: 57.71g (19.24%), Net Carbohydrates: 55.61g (20.22%), Sugar: 42.31g (47.01%), Cholesterol: 70.19mg (23.4%), Sodium: 454.48mg (19.76%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Caffeine: 9.38mg (3.13%), Protein: 6.15g (12.31%), Phosphorus: 187.94mg (18.79%), Copper: 0.35mg (17.52%), Manganese: 0.34mg (16.97%), Selenium: 10.32µg (14.74%), Iron: 2.64mg (14.68%), Magnesium: 47.39mg (11.85%), Vitamin B2: 0.17mg (10.04%), Vitamin E: 1.29mg (8.62%), Fiber: 2.11g (8.42%), Potassium: 272.74mg (7.79%), Calcium: 76.79mg (7.68%), Folate: 29µg (7.25%), Zinc: 0.97mg (6.44%), Vitamin A: 287.14IU (5.74%), Vitamin K: 5.99µg (5.71%), Vitamin B1: 0.07mg (4.96%), Vitamin B5: 0.44mg (4.36%), Vitamin B3: 0.81mg (4.07%), Vitamin B6: 0.06mg (3.16%), Vitamin B12: 0.17µg (2.91%), Vitamin D: 0.29µg (1.96%)