



## Fudge Lover's Strawberry Truffle Cake

 Popular

READY IN



170 min.

SERVINGS



12

CALORIES



505 kcal

DESSERT

### Ingredients

- 1 box chocolate cake mix
- 16 oz baker's chocolate finely chopped
- 1.3 cups whipping cream
- 0.3 cup butter (do not use margarine)
- 2 cups strawberries fresh
- 6 strawberries fresh cut in half lengthwise through stem
- 0.3 cup peppermint candies white
- 0.5 teaspoon vegetable oil

## Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- plastic wrap
- ziploc bags
- microwave
- springform pan

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake as directed on box for 13x9-inch pan. Cool completely, about 1 hour.
- Meanwhile, in large bowl, place chopped chocolate; set aside. In 2-quart saucepan, heat whipping cream and butter over medium heat, stirring occasionally, until butter is melted and mixture comes to a boil.
- Pour cream mixture over chocolate; stir until smooth.
- Line bottom of 9-inch springform pan with waxed paper.
- Cut cake into 1-inch cubes. In large bowl, beat half of the cake cubes on low speed until cake is crumbly.
- Add remaining cake cubes and 1 3/4 cups of the ganache (reserve remaining ganache for topping). Beat on low speed 30 seconds, then on medium speed until well combined (mixture will look like fudge). Fold in 2 cups cut-up strawberries. Spoon mixture into springform pan; smooth top. Cover with plastic wrap; freeze about 45 minutes or until firm enough to unmold.
- Run knife around side of pan to loosen cake mixture.
- Place serving plate upside down on pan; turn pan and plate over. Frost side and top of cake with reserved ganache. Arrange strawberry halves on top of cake.
- In small microwavable bowl, microwave baking chips and 1/2 teaspoon oil uncovered on High 45 seconds, stirring every 15 seconds, until melted.

- Place in small resealable food-storage plastic bag; cut off tiny corner of bag.
- Drizzle over top of cake. Refrigerate until ready to serve. Best served the same day.

## Nutrition Facts

**PROTEIN 5.74%**

**FAT 63.88%**

**CARBS 30.38%**

### Properties

Glycemic Index:6.67, Glycemic Load:0.68, Inflammation Score:-8, Nutrition Score:19.705217195594%

### Flavonoids

Cyanidin: 0.5mg, Cyanidin: 0.5mg, Cyanidin: 0.5mg, Cyanidin: 0.5mg Petunidin: 0.03mg, Petunidin: 0.03mg,  
 Petunidin: 0.03mg, Petunidin: 0.03mg Delphinidin: 0.09mg, Delphinidin: 0.09mg, Delphinidin: 0.09mg, Delphinidin:  
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 Kaempferol: 0.15mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.33mg,  
 Quercetin: 0.33mg, Quercetin: 0.33mg, Quercetin: 0.33mg Gallocatechin: 0.01mg, Gallocatechin: 0.01mg,  
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### Nutrients (% of daily need)

Calories: 505.39kcal (25.27%), Fat: 40.72g (62.65%), Saturated Fat: 21.77g (136.06%), Carbohydrates: 43.58g  
 (14.53%), Net Carbohydrates: 35.84g (13.03%), Sugar: 19.17g (21.3%), Cholesterol: 29.88mg (9.96%), Sodium:  
 361.16mg (15.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 34.2mg (11.4%), Protein: 8.24g (16.48%),  
 Manganese: 1.77mg (88.57%), Copper: 1.38mg (69.17%), Iron: 8.35mg (46.37%), Magnesium: 146.42mg (36.6%),  
 Fiber: 7.74g (30.95%), Phosphorus: 272.02mg (27.2%), Zinc: 4.03mg (26.89%), Vitamin C: 17.81mg (21.59%),  
 Potassium: 505.54mg (14.44%), Calcium: 123.24mg (12.32%), Selenium: 8.44µg (12.06%), Vitamin A: 562.58IU  
 (11.25%), Folate: 41.21µg (10.3%), Vitamin B2: 0.15mg (9.03%), Vitamin B1: 0.13mg (8.65%), Vitamin E: 1.04mg  
 (6.95%), Vitamin K: 6.89µg (6.56%), Vitamin B3: 1.22mg (6.11%), Vitamin D: 0.42µg (2.82%), Vitamin B6: 0.05mg  
 (2.4%), Vitamin B5: 0.22mg (2.21%)