



Fudgy Chocolate Tiramisu Cake

READY IN



45 min.

SERVINGS



10

CALORIES



271 kcal

DESSERT

Ingredients

- ☐ 3 oz bar chocolate white
- ☐ 9.4 oz chocolate molten lava cake mix prepared (but not baked)
- ☐ 8 ounces mascarpone cheese
- ☐ 0.3 cup strong coffee decoction cooled brewed
- ☐ 2 tablespoons sugar

Equipment

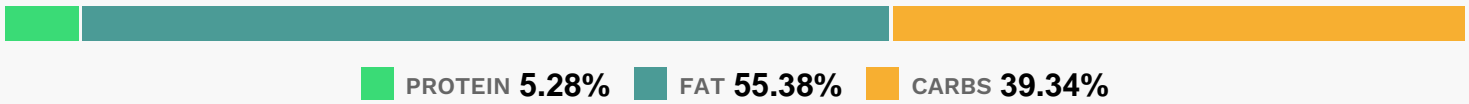
- ☐ bowl
- ☐ frying pan

- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ springform pan
- ☐ peeler

Directions

- ☐ Preheat oven to 350F. Grease an 8-inch springform pan and line bottom with parchment paper.
- ☐ Pour prepared lava cake batter into pan. If a separate fudge-sauce packet is in box, squeeze sauce onto batter.
- ☐ Bake until just done, 25 to 30 minutes. Cool completely on a wire rack. Run a knife along inside of pan to loosen cake.
- ☐ Remove pan sides from cake and gently pull parchment to slide cake off pan bottom.
- ☐ In a medium bowl, stir together mascarpone, coffee and sugar.
- ☐ Spread onto top of cake.
- ☐ Hold white-chocolate bar directly over cake. Using a vegetable peeler, scrape shavings of white chocolate onto cake. Refrigerate cake until ready to serve.
- ☐ Garnish with whipped cream and raspberries, if desired.

Nutrition Facts



Properties

Glycemic Index:14.01, Glycemic Load:5.19, Inflammation Score:-3, Nutrition Score:3.3604347908302%

Nutrients (% of daily need)

Calories: 271.25kcal (13.56%), Fat: 17.1g (26.31%), Saturated Fat: 8.87g (55.44%), Carbohydrates: 27.33g (9.11%), Net Carbohydrates: 26.68g (9.7%), Sugar: 17.62g (19.58%), Cholesterol: 24.47mg (8.16%), Sodium: 240.12mg (10.44%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 5.3mg (1.77%), Protein: 3.67g (7.33%), Calcium: 88.79mg (8.88%), Phosphorus: 87.1mg (8.71%), Iron: 1.22mg (6.79%), Vitamin A: 320.87IU (6.42%), Copper: 0.11mg (5.6%),

Selenium: 3.7µg (5.29%), Folate: 17.24µg (4.31%), Vitamin B2: 0.07mg (4.21%), Vitamin B1: 0.05mg (3.43%),
Magnesium: 13.72mg (3.43%), Potassium: 115.22mg (3.29%), Manganese: 0.06mg (3.08%), Fiber: 0.66g (2.63%),
Vitamin E: 0.38mg (2.52%), Vitamin B3: 0.5mg (2.51%), Zinc: 0.28mg (1.85%), Vitamin K: 1.79µg (1.71%), Vitamin B5:
0.1mg (1.03%)