



Fudgy Peppermint Truffle Chocolate Cake

READY IN



195 min.

SERVINGS



12

CALORIES



569 kcal

DESSERT

Ingredients

- ☐ 9 oz semi chocolate chips
- ☐ 1 cup condensed milk sweetened (not evaporated)
- ☐ 0.5 teaspoon peppermint extract
- ☐ 1 box duncan hines devil's food cake
- ☐ 1 cup water
- ☐ 1 cup butter softened
- ☐ 4 eggs
- ☐ 1 box peach pie filling instant (4-serving size)
- ☐ 0.8 cup powdered sugar

- ☐ 1.5 oz cream cheese softened
- ☐ 1 tablespoons milk
- ☐ 6 peppermint candies hard crushed finely

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form
- ☐ microwave

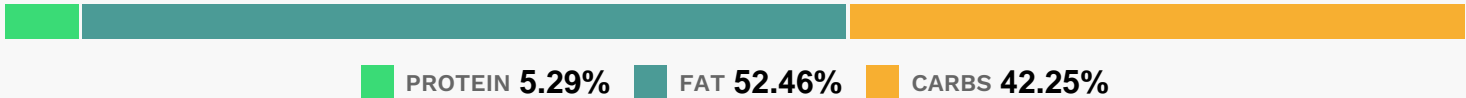
Directions

- ☐ Heat oven to 350°F. Grease and flour 12-cup fluted tube cake pan, or spray with baking spray with flour. In medium microwavable bowl, microwave filling ingredients uncovered on High 30 to 40 seconds; stir until melted and smooth. If necessary, microwave 10 to 20 seconds longer. Set aside.
- ☐ In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Spoon half of batter into pan; spread evenly.
- ☐ Bake 15 minutes.
- ☐ Remove from oven; immediately drop spoonfuls of filling over batter, keeping filling away from sides of pan and pressing down lightly. Carefully spoon remaining batter over top; spread evenly.
- ☐ Bake 42 to 47 minutes longer or until toothpick inserted near center comes out almost clean and cake springs back when lightly touched in center. Cool in pan 15 minutes. Loosen cake with knife around center and edges of pan. Turn cake upside down onto cooling rack or

heatproof serving plate. Cool completely, about 1 1/2 hours.

- ☐
- In medium bowl, beat powdered sugar, cream cheese and 1 tablespoon of the milk with whisk until smooth, adding additional milk until of desired drizzling consistency.
- ☐
- Drizzle icing over cooled cake.
- ☐
- Sprinkle with crushed candy. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:20.5, Glycemic Load:10.2, Inflammation Score:-5, Nutrition Score:10.613478175972%

Nutrients (% of daily need)

Calories: 568.66kcal (28.43%), Fat: 33.98g (52.27%), Saturated Fat: 18.18g (113.63%), Carbohydrates: 61.56g (20.52%), Net Carbohydrates: 59g (21.45%), Sugar: 44.78g (49.76%), Cholesterol: 108.91mg (36.3%), Sodium: 486.76mg (21.16%), Alcohol: 0.06g (100%), Alcohol %: 0.05% (100%), Caffeine: 22.25mg (7.42%), Protein: 7.71g (15.42%), Phosphorus: 255.65mg (25.56%), Selenium: 15.09µg (21.56%), Copper: 0.43mg (21.41%), Manganese: 0.37mg (18.44%), Iron: 3.28mg (18.23%), Magnesium: 63.8mg (15.95%), Calcium: 158.02mg (15.8%), Vitamin B2: 0.26mg (15.24%), Vitamin A: 681.36IU (13.63%), Potassium: 365.73mg (10.45%), Fiber: 2.57g (10.26%), Zinc: 1.32mg (8.82%), Folate: 32.9µg (8.23%), Vitamin E: 1.19mg (7.93%), Vitamin B1: 0.1mg (6.62%), Vitamin B5: 0.57mg (5.75%), Vitamin B12: 0.33µg (5.46%), Vitamin K: 4.5µg (4.28%), Vitamin B3: 0.83mg (4.16%), Vitamin B6: 0.06mg (3.13%), Vitamin D: 0.36µg (2.39%)