



Gluten-Free Café au Lait Cake

READY IN



210 min.

SERVINGS



10

CALORIES



437 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon espresso powder instant
- ☐ 1 cup water
- ☐ 15 oz duncan hines devil's food cake gluten free
- ☐ 0.5 cup butter softened
- ☐ 3 eggs
- ☐ 2 teaspoons espresso powder instant
- ☐ 1 tablespoon cool whip
- ☐ 12 oz chocolate frosting
- ☐ 1.5 cups cool whip frozen thawed

- ☐ 1 serving espresso grounds

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (or 325°F for dark or nonstick pan). Grease bottom only of 8-inch or 9-inch round pan with shortening.
- ☐ Dissolve 1 tablespoon coffee in 1 cup water. In large bowl, beat coffee mixture, cake mix, butter and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl constantly.
- ☐ Pour into pan.
- ☐ Bake 8-inch or 9-inch pan 43 to 48 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around side of pan to loosen cake; remove from pan to cooling rack. Cool completely, about 1 hour.
- ☐ Dissolve 2 teaspoons coffee in 1 tablespoon cool water. Stir 2 teaspoons of the coffee mixture into frosting. In medium bowl, mix whipped topping and remaining coffee mixture; gently stir in 1/4 cup of the frosting mixture.
- ☐ Cut cake in half horizontally.
- ☐ Place 1 cake layer, cut side up, on serving plate.
- ☐ Spread with half of the whipped topping mixture (about 3/4 cup) to within 1/4 inch of edge.
- ☐ Place other cake layer, cut side down, on top. Frost side and top of cake with frosting. Pipe remaining whipped topping mixture around top of cake. Refrigerate 1 hour or until chilled.
- ☐ Garnish top of cake with espresso beans. Store covered in refrigerator.

Nutrition Facts



 **PROTEIN 4.44%**  **FAT 46.54%**  **CARBS 49.02%**

Properties

Glycemic Index:5, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:7.351304344509%

Nutrients (% of daily need)

Calories: 437.23kcal (21.86%), Fat: 23.67g (36.42%), Saturated Fat: 9.85g (61.58%), Carbohydrates: 56.1g (18.7%), Net Carbohydrates: 54.73g (19.9%), Sugar: 37.84g (42.05%), Cholesterol: 75.38mg (25.13%), Sodium: 514.69mg (22.38%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 27.55mg (9.18%), Protein: 5.08g (10.16%), Phosphorus: 180.63mg (18.06%), Iron: 2.66mg (14.8%), Selenium: 10.15µg (14.5%), Copper: 0.25mg (12.73%), Vitamin B2: 0.21mg (12.42%), Manganese: 0.19mg (9.61%), Vitamin E: 1.42mg (9.43%), Calcium: 90.96mg (9.1%), Folate: 35.24µg (8.81%), Magnesium: 32.48mg (8.12%), Potassium: 265.48mg (7.59%), Vitamin A: 377.01IU (7.54%), Vitamin B1: 0.1mg (6.66%), Fiber: 1.37g (5.49%), Vitamin B12: 0.31µg (5.17%), Vitamin B3: 0.98mg (4.9%), Zinc: 0.66mg (4.4%), Vitamin B5: 0.28mg (2.83%), Vitamin B6: 0.06mg (2.78%), Vitamin K: 2.5µg (2.38%), Vitamin D: 0.26µg (1.76%)