



Gluten-Free Cherries and Cream Devil's Food Cake

READY IN



240 min.

SERVINGS



16

CALORIES



570 kcal

DESSERT

Ingredients

- ☐ 15 oz duncan hines devil's food cake gluten free
- ☐ 1 tablespoon coffee instant
- ☐ 1 cup water
- ☐ 0.5 cup butter softened
- ☐ 3 eggs
- ☐ 1 cup butter unsalted softened
- ☐ 8 oz cream cheese gluten-free softened
- ☐ 3 cups powdered sugar gluten-free

- ☐ 8 oz mascarpone cheese gluten-free
- ☐ 1 teaspoon vanilla gluten-free
- ☐ 1 pinch salt
- ☐ 1.5 cups smucker's cherry preserves

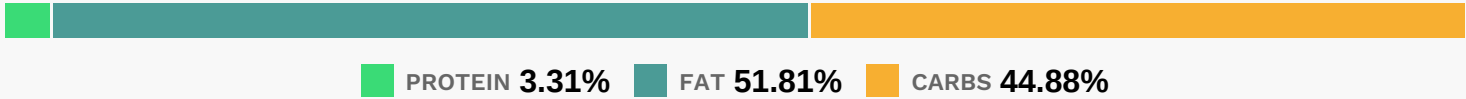
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form
- ☐ serrated knife

Directions

- ☐ Heat oven to 350°F. Grease bottom only of 9-inch round cake pan. In large bowl, beat cake mix, instant coffee, water, 1/2 cup butter and the eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour into pan.
- ☐ Bake 45 to 52 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely, top side up, about 1 hour.
- ☐ In large bowl, beat 1 cup unsalted butter, the cream cheese and powdered sugar with electric mixer on medium speed until light and fluffy.
- ☐ Add mascarpone cheese, vanilla and salt; beat on low speed just until blended.
- ☐ Using serrated knife, cut cake in half horizontally to make 2 layers.
- ☐ Place bottom layer, cut side up, on serving platter. Spoon half of frosting onto cake layer; carefully spread, creating thick layer. Top frosted layer with half of the cherry preserves; spread to cover.
- ☐ Place remaining layer, cut side down, over filling. Top with remaining frosting; carefully spread to cover top. Spoon remaining preserves over cake; spread to cover. Refrigerate at least 2 hours before serving. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:8.25, Glycemic Load:12.1, Inflammation Score:-5, Nutrition Score:5.743043453797%

Nutrients (% of daily need)

Calories: 569.5kcal (28.47%), Fat: 33.47g (51.49%), Saturated Fat: 18.9g (118.1%), Carbohydrates: 65.22g (21.74%), Net Carbohydrates: 64.24g (23.36%), Sugar: 48.25g (53.61%), Cholesterol: 104.94mg (34.98%), Sodium: 344.41mg (14.97%), Alcohol: 0.09g (100%), Alcohol %: 0.07% (100%), Caffeine: 12.74mg (4.25%), Protein: 4.81g (9.62%), Vitamin A: 965.98IU (19.32%), Phosphorus: 115.39mg (11.54%), Selenium: 8.07µg (11.53%), Calcium: 90.7mg (9.07%), Vitamin B2: 0.15mg (8.77%), Iron: 1.54mg (8.58%), Copper: 0.15mg (7.68%), Vitamin E: 1.04mg (6.9%), Folate: 25.78µg (6.44%), Potassium: 159.34mg (4.55%), Magnesium: 17.66mg (4.41%), Manganese: 0.08mg (4.16%), Fiber: 0.99g (3.95%), Vitamin B1: 0.06mg (3.86%), Vitamin C: 2.81mg (3.4%), Zinc: 0.43mg (2.89%), Vitamin B3: 0.55mg (2.77%), Vitamin B5: 0.27mg (2.74%), Vitamin K: 2.83µg (2.69%), Vitamin D: 0.38µg (2.52%), Vitamin B12: 0.14µg (2.35%), Vitamin B6: 0.04mg (1.97%)