



## Gluten-Free Chocolate Espresso Cake

READY IN



180 min.

SERVINGS



10

CALORIES



575 kcal

DESSERT

### Ingredients

- 15 oz duncan hines devil's food cake gluten free
- 1 cup strong coffee decoction room temperature
- 0.5 cup butter softened
- 3 eggs
- 16 oz vanilla frosting
- 2 tablespoons strong coffee decoction room temperature
- 1 cup whipping cream (heavy)
- 1 serving general foods international suisse mocha cafe

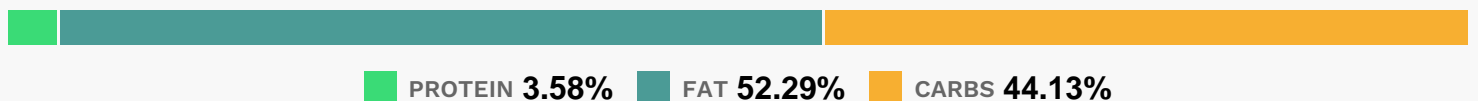
## Equipment

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

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Generously grease bottom only of (8- or 9-inch) round pan.
- Beat cake mix, 1 cup coffee, the butter and eggs in large bowl on low speed of electric mixer 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- Pour into pan.
- Bake 43 to 48 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; run knife around inside edges of pan; remove from pan to wire rack. Cool completely.
- In small bowl, stir together frosting and 2 tablespoons coffee; set aside. In large bowl, beat whipping cream to stiff peaks. Beat frosting mixture into whipping cream until stiff enough to spread.
- Cut cooled cake in half horizontally.
- Place bottom layer, cut side up on serving plate; spread one third of the whipped cream mixture over cake; top with remaining cake half, cut side down.
- Spread remaining whipped cream mixture over top and side of cake. Arrange espresso beans over cake. Refrigerate at least 1 hour before serving. Refrigerate any remaining cake.

## Nutrition Facts



## Properties

Glycemic Index:9.3, Glycemic Load:13.25, Inflammation Score:-5, Nutrition Score:8.0069565947937%

## Flavonoids

Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg  
Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Myricetin: 0.01mg, Myricetin:  
0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin:  
0.01mg

## Nutrients (% of daily need)

Calories: 574.65kcal (28.73%), Fat: 34.24g (52.68%), Saturated Fat: 15.06g (94.1%), Carbohydrates: 65.02g  
(21.67%), Net Carbohydrates: 63.7g (23.16%), Sugar: 47.36g (52.62%), Cholesterol: 100.92mg (33.64%), Sodium:  
533.97mg (23.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 48.9mg (16.3%), Protein: 5.28g (10.55%),  
Vitamin B2: 0.34mg (20.29%), Phosphorus: 171.84mg (17.18%), Selenium: 10.31µg (14.73%), Vitamin A: 706.05IU  
(14.12%), Iron: 2.35mg (13.08%), Vitamin E: 1.8mg (11.99%), Copper: 0.21mg (10.26%), Calcium: 95.5mg (9.55%),  
Folate: 38.14µg (9.54%), Vitamin K: 9.37µg (8.92%), Magnesium: 29mg (7.25%), Potassium: 226.04mg (6.46%),  
Manganese: 0.13mg (6.36%), Vitamin B1: 0.09mg (6.13%), Fiber: 1.32g (5.28%), Zinc: 0.67mg (4.45%), Vitamin B3:  
0.88mg (4.42%), Vitamin B5: 0.43mg (4.3%), Vitamin D: 0.64µg (4.3%), Vitamin B12: 0.17µg (2.91%), Vitamin B6:  
0.05mg (2.47%)