



Gluten-Free Chocolate Espresso Cake

READY IN



180 min.

SERVINGS



10

CALORIES



630 kcal

DESSERT

Ingredients

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

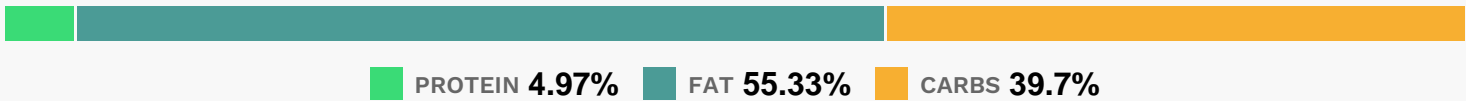
Equipment

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

Directions

- ☐ Heat oven to 350F (325F 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:3.3, Inflammation Score:-6, Nutrition Score:10.536956566183%

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: 629.57kcal (31.48%), Fat: 39.63g (60.96%), Saturated Fat: 19.47g (121.67%), Carbohydrates: 63.97g
(21.32%), Net Carbohydrates: 59.93g (21.79%), Sugar: 41.43g (46.03%), Cholesterol: 105.6mg (35.2%), Sodium:
485.88mg (21.13%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 351.02mg (117%), Protein: 8.02g (16.03%),
Phosphorus: 216.14mg (21.61%), Copper: 0.41mg (20.53%), Vitamin B2: 0.34mg (19.93%), Iron: 3.3mg (18.34%),
Magnesium: 67.49mg (16.87%), Manganese: 0.33mg (16.48%), Selenium: 11.37µg (16.24%), Fiber: 4.04g (16.15%),
Vitamin A: 706.07IU (14.12%), Calcium: 131.5mg (13.15%), Potassium: 339.81mg (9.71%), Folate: 36.92µg (9.23%),
Vitamin E: 1.37mg (9.12%), Zinc: 1.12mg (7.5%), Vitamin K: 7.09µg (6.76%), Vitamin B1: 0.1mg (6.41%), Vitamin B3:
1.03mg (5.14%), Vitamin B5: 0.45mg (4.51%), Vitamin D: 0.64µg (4.3%), Vitamin B6: 0.06mg (3.17%), Vitamin B12:
0.17µg (2.91%)