



Gluten-Free Chocolate Truffle Cakes

READY IN



100 min.

SERVINGS



46

CALORIES



95 kcal

DESSERT

Ingredients

- ☐ 1.5 cups chocolate chips
- ☐ 0.8 cup whipping cream
- ☐ 15 oz duncan hines devil's food cake gluten free
- ☐ 1 serving cacao nibs
- ☐ 1 serving chocolate dark chopped
- ☐ 1 serving candied ginger
- ☐ 1 serving cranberries dried sweetened
- ☐ 1 serving pistachios chopped
- ☐ 1 serving coconut or shredded toasted

- ☐ 1 serving almonds toasted sliced

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ microwave
- ☐ muffin liners
- ☐ measuring cup

Directions

- ☐ In medium glass bowl, place chocolate chips. In 2-cup glass liquid measuring cup, microwave cream uncovered on High 1 1/2 minutes, or until hot.
- ☐ Pour cream over chocolate chips; let stand 5 minutes. Stir until smooth. Refrigerate about 40 minutes, stirring every 10 minutes, until thick.
- ☐ Heat oven to 350°F. Spray 46 mini muffin cups with cooking spray.
- ☐ Make cake batter as directed on box. Fill cups three-fourths full (about 1 1/2 measuring tablespoonfuls each).
- ☐ Bake 11 to 14 minutes or until top springs back when lightly touched. Cool 5 minutes. Carefully remove from pan to cooling rack; cool completely, about 20 minutes.
- ☐ If necessary, heat chocolate mixture in microwave on Medium (50%) 20 seconds, stirring every 10 seconds until smooth and piping consistency.
- ☐ Place 1/2 cup chocolate mixture in decorating bag fitted with round tip with 1/8-inch opening. Insert tip into top center of 1 cake, about halfway down into cake. Gently squeeze decorating bag, pulling upward until cake swells slightly and filling comes to top. Repeat with remaining cakes.
- ☐ Place remaining chocolate mixture in small microwavable bowl. Microwave uncovered on High about 30 seconds or just until soft enough to spoon over and glaze cakes. Stir until smooth. Spoon warm chocolate mixture over each cake. Top with garnishes, and store loosely covered in refrigerator.

Nutrition Facts



 **PROTEIN 5.52%**  **FAT 49.35%**  **CARBS 45.13%**

Properties

Glycemic Index:1.33, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:1.7473912896669%

Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg 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: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 94.5kcal (4.72%), Fat: 5.37g (8.26%), Saturated Fat: 3.21g (20.06%), Carbohydrates: 11.05g (3.68%), Net Carbohydrates: 10.4g (3.78%), Sugar: 6.22g (6.91%), Cholesterol: 4.44mg (1.48%), Sodium: 83.69mg (3.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.35g (2.7%), Phosphorus: 38.06mg (3.81%), Calcium: 35.02mg (3.5%), Iron: 0.53mg (2.95%), Copper: 0.06mg (2.9%), Fiber: 0.65g (2.59%), Selenium: 1.64µg (2.34%), Potassium: 78.99mg (2.26%), Magnesium: 8.47mg (2.12%), Manganese: 0.04mg (2.1%), Zinc: 0.31mg (2.06%), Vitamin B2: 0.03mg (2%), Folate: 7.5µg (1.87%), Vitamin B1: 0.03mg (1.86%), Vitamin E: 0.26mg (1.76%), Vitamin A: 60.44IU (1.21%), Vitamin B6: 0.02mg (1.17%), Vitamin B3: 0.23mg (1.13%)