



Hershey Bar Bundt Cake

READY IN



70 min.

SERVINGS



12

CALORIES



391 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoons baking soda
- ☐ 1 cup buttermilk
- ☐ 0.5 cup hershey's chocolate syrup
- ☐ 4 large eggs
- ☐ 11.4 oz flour all-purpose sifted
- ☐ 1.3 cups granulated sugar
- ☐ 6 hershey bars with microwave melted (9 oz total)
- ☐ 1 teaspoon salt salted (or)
- ☐ 8 oz butter unsalted softened

☐ 2 teaspoons vanilla

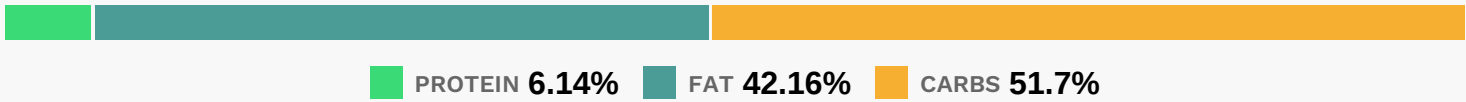
Equipment

- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ kugelhopf pan

Directions

- ☐ Preheat oven to 350 degrees F. Grease and flour a 10 inch tube pan or 12 cup Bundt pan or about 16 mini Bundt pans.In a large mixing bowl, beat butter and sugar until light and fluffy.
- ☐ Add eggs, one at a time, creaming well after each addition.
- ☐ Add vanilla and melted chocolate.
- ☐ Mix together the flour, baking soda and salt.
- ☐ Add flour mixture and buttermilk alternately, beginning and ending with flour mixture. Stir in the chocolate syrup.
- ☐ Bake 1 hour and 20 minutes, or until cake tests done. Cool in pan 10 minutes. Turn out onto wire rack and let cool completely. If making mini Bundts, bake for 25 minutes at 325F.
- ☐ Drizzle with cream cheese icing or just dust it with powdered sugar.

Nutrition Facts



Properties

Glycemic Index:18.84, Glycemic Load:29.72, Inflammation Score:-5, Nutrition Score:7.6113042636248%

Flavonoids

Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg Epicatechin: 0.98mg, Epicatechin: 0.98mg, Epicatechin: 0.98mg, Epicatechin: 0.98mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 390.91kcal (19.55%), Fat: 18.46g (28.39%), Saturated Fat: 10.97g (68.57%), Carbohydrates: 50.92g (16.97%), Net Carbohydrates: 49.68g (18.07%), Sugar: 28.21g (31.35%), Cholesterol: 105.73mg (35.24%), Sodium: 104.94mg (4.56%), Alcohol: 0.23g (100%), Alcohol %: 0.25% (100%), Protein: 6.05g (12.1%), Selenium: 15.55µg (22.22%), Vitamin B2: 0.26mg (15.43%), Vitamin B1: 0.23mg (15.34%), Folate: 59.11µg (14.78%), Manganese: 0.26mg (12.96%), Vitamin A: 605.72IU (12.11%), Iron: 1.9mg (10.53%), Phosphorus: 103.56mg (10.36%), Vitamin B3: 1.68mg (8.41%), Copper: 0.14mg (7.18%), Vitamin D: 0.88µg (5.85%), Magnesium: 21.01mg (5.25%), Fiber: 1.24g (4.95%), Vitamin B5: 0.47mg (4.74%), Vitamin B12: 0.27µg (4.55%), Vitamin E: 0.66mg (4.38%), Calcium: 43.68mg (4.37%), Zinc: 0.63mg (4.17%), Potassium: 120.46mg (3.44%), Vitamin B6: 0.05mg (2.47%), Vitamin K: 1.62µg (1.54%)