



KAHLĀŠA Cake

READY IN



130 min.

SERVINGS



10

CALORIES



494 kcal

DESSERT

Ingredients

- 4 eggs
- 0.5 cup granulated sugar
- 3.9 oz jell-o chocolate flavor pudding instant
- 0.8 cup oil
- 8 oreo cookies chopped
- 0.8 cup kahlāša liqueur divided (coffee-flavored liqueur)
- 1.3 cups powdered sugar
- 0.8 cup water
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

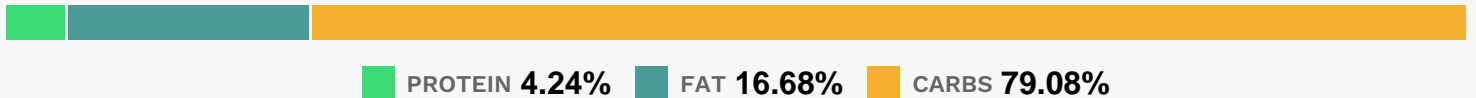
Equipment

- frying pan
- oven
- knife
- wire rack
- toothpicks

Directions

- Heat oven to 325F.
- Mix first 7 ingredients and 1/2 cup liqueur; let stand 5 min.
- Pour into 12-cup fluted tube pan or 10-inch tube pan sprayed with cooking spray.
- Bake 50 to 55 min. or until toothpick inserted near center comes out clean. Meanwhile, mix remaining liqueur and powdered sugar.
- Cool cake in pan 15 min. Loosen cake from sides of pan with knife; invert onto wire rack. Gently remove pan; cool cake completely.
- Drizzle with icing.

Nutrition Facts



Properties

Glycemic Index:7.01, Glycemic Load:6.98, Inflammation Score:-2, Nutrition Score:7.3130435684453%

Nutrients (% of daily need)

Calories: 493.58kcal (24.68%), Fat: 8.55g (13.15%), Saturated Fat: 2.27g (14.18%), Carbohydrates: 91.17g (30.39%), Net Carbohydrates: 89.87g (32.68%), Sugar: 65.41g (72.68%), Cholesterol: 65.47mg (21.82%), Sodium: 597.9mg (26%), Alcohol: 7.16g (100%), Alcohol %: 5.43% (100%), Protein: 4.89g (9.77%), Phosphorus: 212.01mg (21.2%), Iron: 2.7mg (15.01%), Vitamin B2: 0.23mg (13.74%), Folate: 49.62µg (12.4%), Calcium: 123.07mg (12.31%), Selenium: 7.88µg (11.26%), Manganese: 0.21mg (10.52%), Vitamin E: 1.49mg (9.96%), Vitamin B1: 0.15mg (9.77%), Vitamin B3: 1.49mg (7.43%), Vitamin K: 6.74µg (6.42%), Copper: 0.13mg (6.28%), Fiber: 1.3g (5.19%), Vitamin B5: 0.49mg (4.9%), Magnesium: 16.95mg (4.24%), Vitamin B6: 0.07mg (3.66%), Vitamin B12: 0.21µg (3.47%), Zinc: 0.51mg (3.4%),

Potassium: 97.64mg (2.79%), Vitamin D: 0.35µg (2.35%), Vitamin A: 95.23IU (1.9%)