



Kate's Chocolate Cake

READY IN



45 min.

SERVINGS



14

CALORIES



519 kcal

DESSERT

Ingredients

- 1 teaspoon almond extract
- 18.3 ounce devil's food cake mix
- 5 eggs
- 3.9 ounce chocolate pudding mix instant
- 2 cups semi chocolate chips
- 2 cups cup heavy whipping cream sour
- 1 cup buttery spread organic melted melt®

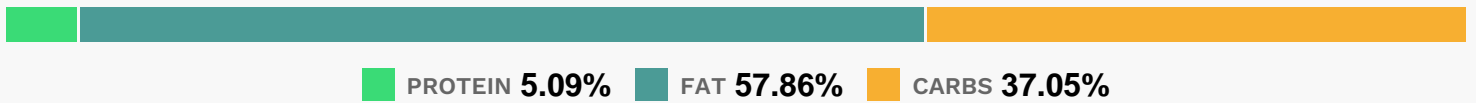
Equipment

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

Directions

- Preheat your oven to 350 degrees F (175 degrees C). Grease a 10-inch Bundt pan.
- In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in sour cream, melted Melt®, eggs and almond extract. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Blend in chocolate chips.
- Pour batter into prepared pan.
- Bake for 50 to 55 minutes.
- Let cool in pan for 10 minutes, then turn out onto a wire rack and cool to room temperature.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-7, Nutrition Score:11.910000080648%

Nutrients (% of daily need)

Calories: 519.37kcal (25.97%), Fat: 34.07g (52.41%), Saturated Fat: 13.44g (84.01%), Carbohydrates: 49.09g (16.36%), Net Carbohydrates: 45.86g (16.68%), Sugar: 30.17g (33.52%), Cholesterol: 79.39mg (26.46%), Sodium: 557.12mg (24.22%), Alcohol: 0.1g (100%), Alcohol %: 0.09% (100%), Caffeine: 26.73mg (8.91%), Protein: 6.74g (13.48%), Vitamin E: 3.98mg (26.53%), Copper: 0.51mg (25.71%), Manganese: 0.46mg (23.04%), Phosphorus: 229.07mg (22.91%), Iron: 3.69mg (20.49%), Selenium: 12.98µg (18.54%), Vitamin A: 920.02IU (18.4%), Magnesium: 71.39mg (17.85%), Fiber: 3.23g (12.91%), Vitamin K: 12.87µg (12.26%), Vitamin B2: 0.2mg (11.96%), Calcium: 114.34mg (11.43%), Potassium: 354.09mg (10.12%), Zinc: 1.34mg (8.92%), Folate: 32.51µg (8.13%), Vitamin B1: 0.08mg (5.65%), Vitamin B5: 0.48mg (4.81%), Vitamin B3: 0.87mg (4.34%), Vitamin B12: 0.26µg (4.25%), Vitamin B6: 0.06mg (3.22%), Vitamin D: 0.31µg (2.1%)