



## Layered Mocha Cake

READY IN



103 min.

SERVINGS



43

CALORIES



168 kcal

DESSERT

### Ingredients

- 16 oz ready-to-spread chocolate frosting
- 8 oz philadelphia cream cheese softened
- 4 eggs
- 1 pkg chocolate cake mix (2-layer size)
- 3.9 oz jell-o chocolate flavor pudding instant
- 4 tsp maxwell house coffee instant divided
- 7 oz marshmallow crème jet-puffed
- 0.3 cup oil
- 4 oz baker's semi-sweet chocolate divided

- 1 cup water hot
- 1 cup cool whip whipped topping thawed

## Equipment

- bowl
- frying pan
- oven
- whisk
- blender
- toothpicks
- aluminum foil

## Directions

- Heat oven to 350F.
- Line 13x9-inch pan with Reynolds Wrap Aluminum Foil, with ends of foil extending over sides; spray with cooking spray.
- Add hot water to 2 tsp. coffee granules in large bowl; stir until dissolved.
- Add cake mix, dry pudding mix, eggs and oil; beat with mixer until blended.
- Pour into prepared pan.
- Bake 30 to 33 min. or until toothpick inserted in center comes out clean. Cool completely.
- Melt 2 oz. chocolate as directed on package.
- Add to cream cheese, marshmallow creme and remaining coffee granules in large bowl; beat with mixer until blended.
- Use foil handles to lift cake from pan; cut crosswise in half. Stack cake layers on plate, spreading cream cheese mixture between layers. Spoon frosting into medium bowl.
- Add COOL WHIP; whisk until blended.
- Spread onto top and side of cake. Melt remaining chocolate; drizzle over cake.

## Nutrition Facts



■ PROTEIN 4.2% ■ FAT 44.58% ■ CARBS 51.22%

## Properties

Glycemic Index:0.63, Glycemic Load:0.08, Inflammation Score:-1, Nutrition Score:2.5730434733888%

## Nutrients (% of daily need)

Calories: 167.98kcal (8.4%), Fat: 8.65g (13.31%), Saturated Fat: 3.03g (18.95%), Carbohydrates: 22.37g (7.46%), Net Carbohydrates: 21.73g (7.9%), Sugar: 16.11g (17.9%), Cholesterol: 20.75mg (6.92%), Sodium: 163.13mg (7.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.68mg (2.23%), Protein: 1.83g (3.67%), Phosphorus: 59.49mg (5.95%), Copper: 0.11mg (5.42%), Iron: 0.88mg (4.92%), Selenium: 3.38µg (4.83%), Manganese: 0.1mg (4.77%), Vitamin E: 0.69mg (4.63%), Magnesium: 14.18mg (3.55%), Vitamin B2: 0.05mg (3.12%), Calcium: 26.8mg (2.68%), Potassium: 92.51mg (2.64%), Fiber: 0.64g (2.56%), Folate: 8.86µg (2.22%), Vitamin K: 2.03µg (1.93%), Vitamin A: 95.95IU (1.92%), Zinc: 0.28mg (1.86%), Vitamin B1: 0.02mg (1.52%), Vitamin B3: 0.24mg (1.19%), Vitamin B5: 0.12mg (1.18%)