



Mary K.'s Never Ending Chocolate Cake

READY IN



70 min.

SERVINGS



12

CALORIES



497 kcal

DESSERT

Ingredients

- ☐ 18.3 oz devil's food cake mix
- ☐ 1.3 cup buttermilk
- ☐ 0.5 cup chocolate syrup
- ☐ 4 large eggs (Hershey's)
- ☐ 0.7 c evaporated milk
- ☐ 3.9 oz chocolate fudge pudding mix instant
- ☐ 1 cup semi-sweet chocolate chips mini
- ☐ 1 c semi-sweet chocolate
- ☐ 0.5 cup vegetable oil

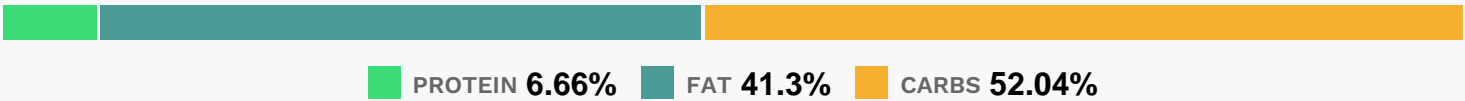
Equipment

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

Directions

- ☐ Preheat oven to 325 degrees. Spray a 12 cup Bundt pan with
- ☐ Baker’s Joy.
- ☐ Combine cake mix, pudding mix, milk, oil, syrup and eggs in a mixing bowl. Beat on low speed until mixed, then increase mixer speed to medium and beat for about 2 minutes. Stir in chocolate chips and pour into Bundt pan.
- ☐ Bake for 55 minutes to 1 hour, or until cake tester comes out clean.
- ☐ Let cake cool in pan for 10 minutes, and then turn out onto cooling rack.
- ☐ Sprinkle with powdered sugar for garnish, or drizzle with chocolate glaze.
- ☐ Combine chocolate and milk in small saucepan. Cook and stir over low heat until blended and mixture comes to a boil. Lower heat and cook, stirring constantly until thickened.

Nutrition Facts



Properties

Glycemic Index:2.58, Glycemic Load:0.38, Inflammation Score:-5, Nutrition Score:12.273043408342%

Nutrients (% of daily need)

Calories: 497.49kcal (24.87%), Fat: 23.37g (35.95%), Saturated Fat: 9.82g (61.39%), Carbohydrates: 66.26g (22.09%), Net Carbohydrates: 62.51g (22.73%), Sugar: 43.42g (48.25%), Cholesterol: 70.56mg (23.52%), Sodium:

490.88mg (21.34%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 30.58mg (10.19%), Protein: 8.47g (16.95%), Copper: 0.62mg (31.14%), Phosphorus: 291.22mg (29.12%), Manganese: 0.54mg (26.88%), Iron: 4.38mg (24.34%), Magnesium: 87.58mg (21.9%), Selenium: 14.42µg (20.6%), Calcium: 159.59mg (15.96%), Fiber: 3.75g (14.99%), Vitamin B2: 0.25mg (14.95%), Potassium: 436.67mg (12.48%), Zinc: 1.63mg (10.86%), Folate: 37.18µg (9.3%), Vitamin B1: 0.11mg (7.25%), Vitamin K: 7.35µg (7%), Vitamin E: 1.02mg (6.78%), Vitamin B5: 0.59mg (5.88%), Vitamin B12: 0.34µg (5.64%), Vitamin B3: 1.04mg (5.18%), Vitamin D: 0.67µg (4.48%), Vitamin A: 180.59IU (3.61%), Vitamin B6: 0.07mg (3.59%)