



## Mexican Chocolate Cake

READY IN



110 min.

SERVINGS



15

CALORIES



294 kcal

DESSERT

### Ingredients

- 1 box duncan hines devil's food cake
- 1 teaspoon ground cinnamon
- 0.8 cup granulated sugar
- 0.3 cup butter
- 4 tablespoons milk
- 3 cups powdered sugar

### Equipment

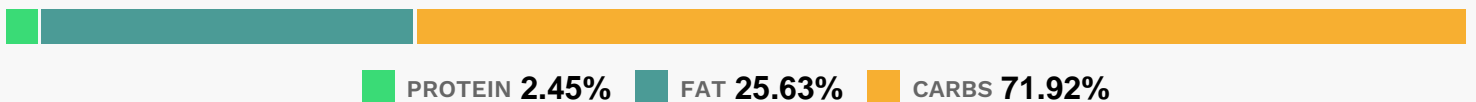
- frying pan

- sauce pan
- oven
- hand mixer
- wooden spoon

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Grease or spray bottom only of 13x9-inch pan. Make cake mix as directed on box--except add cinnamon to cake mix.
- Pour into pan.
- Bake as directed on box for 13x9-inch pan. Cool completely, about 1 hour.
- In 2-quart heavy saucepan, heat granulated sugar over medium-low heat 6 to 8 minutes, stirring constantly with wooden spoon and watching carefully, until sugar begins to melt. As sugar begins to melt, stir with wooden spoon until sugar is melted and golden brown. (Sugar becomes very hot and could melt a plastic spoon.)
- Remove from heat; carefully stir in butter and 1 tablespoon of the milk (mixture will become lumpy). Return to medium-low heat, stirring constantly, until mixture is smooth. Cool 5 minutes.
- Add powdered sugar to caramel mixture; beat with electric mixer on low speed until well combined.
- Add 3 tablespoons milk, mixing until frosting is glossy and spreadable. If necessary, add up to 1 tablespoon more milk, 1 teaspoon at a time.
- Spread frosting over cake. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:10.87, Glycemic Load:7.06, Inflammation Score:-2, Nutrition Score:3.08434783805%

## Nutrients (% of daily need)

Calories: 294.02kcal (14.7%), Fat: 8.75g (13.45%), Saturated Fat: 3.61g (22.55%), Carbohydrates: 55.23g (18.41%), Net Carbohydrates: 54.47g (19.81%), Sugar: 44.68g (49.65%), Cholesterol: 11.33mg (3.78%), Sodium: 272.15mg

(11.83%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.17mg (1.06%), Protein: 1.88g (3.76%), Phosphorus: 83.1mg (8.31%), Iron: 1.33mg (7.38%), Copper: 0.12mg (5.9%), Selenium: 3.91µg (5.58%), Calcium: 51.01mg (5.1%), Folate: 18.02µg (4.5%), Manganese: 0.09mg (4.45%), Magnesium: 14.2mg (3.55%), Vitamin B2: 0.06mg (3.52%), Vitamin B1: 0.05mg (3.43%), Fiber: 0.76g (3.05%), Potassium: 103.51mg (2.96%), Vitamin E: 0.44mg (2.95%), Vitamin A: 133.8IU (2.68%), Vitamin B3: 0.47mg (2.34%), Zinc: 0.26mg (1.71%), Vitamin K: 1.5µg (1.43%)