

# **Mexican Chocolate Cake**



110 min.



calories **(a) 294 kcal** 

DESSERT

## **Ingredients**

0.3 cup butter

O.8 cup granulated sugar

1 teaspoon ground cinnamon

4 tablespoons milk

3 cups powdered sugar

## **Equipment**

frying pan

	sauce pan
	oven
	hand mixer
	wooden spoon
Directions	
	Heat oven to 350F (325F for dark or nonstick pan). Grease or spray bottom only of 13x9-inch
	pan. Make cake mix as directed on boxexcept 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	
	PROTEIN 2.45% FAT 25.63% CARBS 71.92%

#### **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 %: O% (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%)