



Mexican Mocha Bundt Cake

READY IN



65 min.

SERVINGS



10

CALORIES



457 kcal

DESSERT

Ingredients

- 1 cup chocolate chips
- 0.3 cup rum / brandy / coffee liqueur flavored
- 4 eggs
- 18.3 ounce chocolate cake mix dark pillsbury® moist supreme® (such as Chocolate flavor)
- 1 tablespoon ground cinnamon
- 1.5 tablespoons espresso coffee granules instant divided
- 5.1 ounce vanilla pudding mix instant divided
- 1 cup milk
- 0.5 cup vegetable oil

Equipment

- bowl
- frying pan
- oven
- mixing bowl
- hand mixer
- toothpicks
- cake form
- kugelhopf pan

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt pan.
- Combine 1/2 package of vanilla pudding mix with 1 cup of milk in a bowl, and set aside.
- Place 1/2 package of vanilla pudding mix, cake mix, vegetable oil, eggs, 1 cup of milk, cinnamon, coffee liqueur, and 1 tablespoon instant coffee granules into a mixing bowl. Beat with an electric mixer on low until just combined, about 30 seconds, then beat on high for 2 minutes. Gently fold in the chocolate chips.
- Pour half the batter into the prepared cake pan. Spoon the vanilla pudding in an even layer over the top of the batter, sprinkle with 1/2 tablespoon of instant coffee granules, and cover with the rest of the batter.
- Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, 40 to 45 minutes.
- Let the cake cool in the pan for 5 minutes, and invert onto a plate. Cool for 5 more minutes, and dust with confectioners' sugar.

Nutrition Facts



Properties

Glycemic Index:4.3, Glycemic Load:0.44, Inflammation Score:-3, Nutrition Score:8.1804347572767%

Nutrients (% of daily need)

Calories: 456.92kcal (22.85%), Fat: 17.94g (27.61%), Saturated Fat: 6.27g (39.16%), Carbohydrates: 69.02g (23.01%), Net Carbohydrates: 67.26g (24.46%), Sugar: 46.51g (51.68%), Cholesterol: 68.4mg (22.8%), Sodium: 553.9mg (24.08%), Alcohol: 1.71g (100%), Alcohol %: 1.48% (100%), Caffeine: 29.24mg (9.75%), Protein: 6.25g (12.49%), Phosphorus: 202.26mg (20.23%), Selenium: 12.53µg (17.9%), Iron: 2.75mg (15.27%), Calcium: 140.13mg (14.01%), Manganese: 0.28mg (13.75%), Vitamin B2: 0.2mg (11.74%), Copper: 0.23mg (11.33%), Folate: 40.4µg (10.1%), Potassium: 315.94mg (9.03%), Magnesium: 32.29mg (8.07%), Vitamin B1: 0.11mg (7.26%), Fiber: 1.75g (7.01%), Vitamin E: 0.97mg (6.45%), Vitamin K: 6.36µg (6.06%), Vitamin B3: 1.09mg (5.44%), Zinc: 0.76mg (5.07%), Vitamin B12: 0.29µg (4.81%), Vitamin B5: 0.43mg (4.35%), Vitamin D: 0.62µg (4.14%), Vitamin B6: 0.07mg (3.32%), Vitamin A: 138.48IU (2.77%)