



Mint-Chocolate Pudding Cake

READY IN



60 min.

SERVINGS



15

CALORIES



303 kcal

DESSERT

Ingredients

- 20 chocolate-covered mint candies thin
- 4 eggs
- 8 drops food coloring green
- 1 pkg jell-o pistachio flavor pudding instant (4-serving size)
- 0.3 cup oil
- 0.5 tsp peppermint extract
- 8 oz baker's semi-sweet chocolate chopped
- 1 cup water
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

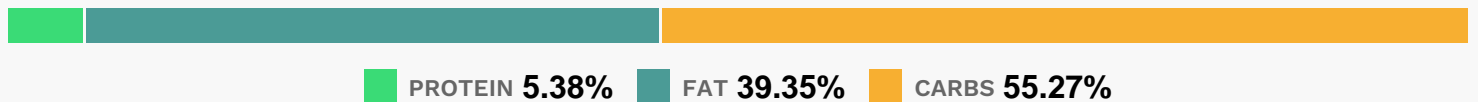
Equipment

- bowl
- frying pan
- oven
- baking pan
- hand mixer
- toothpicks

Directions

- Preheat oven to 350F.
- Place cake mix, dry pudding mix, eggs, water, oil, extract and food coloring in large bowl of electric mixer. Beat on low speed just until blended. Beat on medium speed 4 minutes. Stir in chocolate.
- Pour into greased and floured 13x9-inch baking pan.
- Bake 40 to 45 minutes or until toothpick inserted in center comes out clean and cake begins to pull away from sides of pan. (Do not overbake.)
- Remove cake from oven.
- Place candies in single layer on top of cake. Return to oven.
- Bake an additional 3 minutes or until candies begin to melt. Immediately spread melted candies evenly over cake to cover top of cake. Cool completely.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:6.3860868980055%

Nutrients (% of daily need)

Calories: 302.74kcal (15.14%), Fat: 13.27g (20.42%), Saturated Fat: 5.69g (35.57%), Carbohydrates: 41.93g (13.98%), Net Carbohydrates: 40.24g (14.63%), Sugar: 25.71g (28.56%), Cholesterol: 45.52mg (15.17%), Sodium: 285.89mg

(12.43%), Alcohol: 0.05g (100%), Alcohol %: 0.07% (100%), Caffeine: 13.48mg (4.49%), Protein: 4.09g (8.17%), Phosphorus: 175.55mg (17.55%), Manganese: 0.27mg (13.49%), Copper: 0.22mg (11.23%), Iron: 1.91mg (10.62%), Calcium: 100.77mg (10.08%), Vitamin B2: 0.15mg (8.85%), Vitamin E: 1.27mg (8.47%), Selenium: 5.91µg (8.44%), Magnesium: 31.64mg (7.91%), Folate: 28.95µg (7.24%), Fiber: 1.7g (6.78%), Vitamin B1: 0.09mg (6.05%), Vitamin K: 5.04µg (4.8%), Vitamin B3: 0.94mg (4.69%), Zinc: 0.65mg (4.31%), Potassium: 133.38mg (3.81%), Vitamin B5: 0.35mg (3.51%), Vitamin B12: 0.19µg (3.21%), Vitamin B6: 0.05mg (2.58%), Vitamin A: 80.6IU (1.61%), Vitamin D: 0.23µg (1.56%)