



Mocha Cake IV

READY IN



90 min.

SERVINGS



10

CALORIES



462 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons rum / brandy / coffee liqueur flavored
- ☐ 2.5 cups confectioners' sugar
- ☐ 4 eggs
- ☐ 18.3 ounce chocolate cake mix
- ☐ 0.3 cup heavy cream
- ☐ 3.9 ounce chocolate pudding mix instant
- ☐ 2 teaspoons coffee powder instant
- ☐ 0.5 cup vegetable oil
- ☐ 0.5 cup water

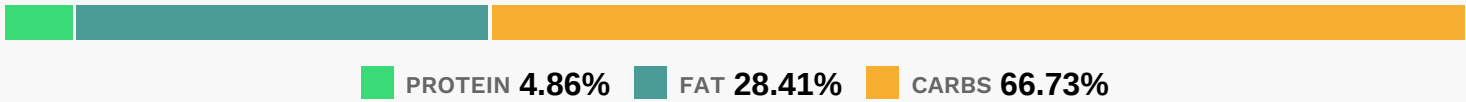
Equipment

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

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt cake pan.
- ☐ In a large bowl, stir together the cake mix and instant pudding.
- ☐ Add the eggs, oil, coffee flavored liqueur, and water, mix until well blended.
- ☐ Pour into the prepared pan.
- ☐ Bake for 50 to 60 minutes in the preheated oven, until the cake springs back when lightly touched. Cool in the pan for 10 minutes before inverting onto a wire rack to cool completely.
- ☐ In a small saucepan, heat cream and instant coffee, until hot enough to dissolve coffee crystals.
- ☐ Pour into a bowl. Stir in the confectioners' sugar and coffee flavored liqueur.
- ☐ Pour over warm cake.
- ☐ Let cool before serving.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:7.471739159816%

Nutrients (% of daily need)

Calories: 462.34kcal (23.12%), Fat: 15.01g (23.09%), Saturated Fat: 4.49g (28.07%), Carbohydrates: 79.33g (26.44%), Net Carbohydrates: 77.69g (28.25%), Sugar: 58.36g (64.84%), Cholesterol: 74.44mg (24.81%), Sodium: 613.47mg (26.67%), Alcohol: 0.65g (100%), Alcohol %: 0.57% (100%), Caffeine: 12.75mg (4.25%), Protein: 5.78g (11.55%), Phosphorus: 187.71mg (18.77%), Selenium: 12.54µg (17.91%), Iron: 2.81mg (15.63%), Copper: 0.26mg (13.2%), Vitamin B2: 0.19mg (11.18%), Folate: 41µg (10.25%), Calcium: 94.96mg (9.5%), Manganese: 0.17mg (8.28%), Magnesium: 32.73mg (8.18%), Vitamin E: 1.02mg (6.79%), Potassium: 236.33mg (6.75%), Fiber: 1.64g (6.56%), Vitamin B1: 0.1mg (6.51%), Vitamin K: 6.45µg (6.14%), Zinc: 0.73mg (4.89%), Vitamin B3: 0.93mg (4.64%), Vitamin A: 213.21IU (4.26%), Vitamin B5: 0.36mg (3.63%), Vitamin D: 0.48µg (3.19%), Vitamin B12: 0.17µg (2.82%), Vitamin B6: 0.05mg (2.71%)