



Mocha Cake V

READY IN



55 min.

SERVINGS



10

CALORIES



444 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter
- ☐ 0.5 cup rum / brandy / coffee liqueur flavored
- ☐ 4 eggs
- ☐ 3 ounce vanilla pudding mix instant
- ☐ 0.3 cup semi chocolate chips
- ☐ 1 cup heavy whipping cream sour
- ☐ 0.3 cup vegetable oil
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

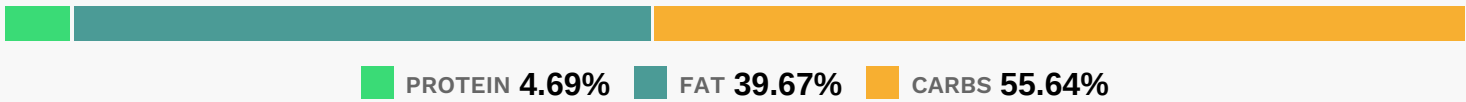
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ toothpicks
- ☐ kugelhopf pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.
- ☐ In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in oil, sour cream and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in the coffee liqueur and chocolate chips.
- ☐ Pour batter into prepared pan.
- ☐ Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.
- ☐ Spread with Chocolate Glaze.
- ☐ For Chocolate Glaze: In a saucepan, melt together the butter and chocolate chips, stirring frequently. Cool slightly, then quickly spoon over cake.

Nutrition Facts



Properties

Glycemic Index:5, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:7.6434782587964%

Nutrients (% of daily need)

Calories: 444.18kcal (22.21%), Fat: 18.9g (29.08%), Saturated Fat: 7.27g (45.44%), Carbohydrates: 59.66g (19.89%), Net Carbohydrates: 58.63g (21.32%), Sugar: 37.17g (41.3%), Cholesterol: 85.33mg (28.44%), Sodium: 482.18mg (20.96%), Alcohol: 2.56g (100%), Alcohol %: 2.55% (100%), Caffeine: 3.87mg (1.29%), Protein: 5.03g (10.06%), Phosphorus: 225.26mg (22.53%), Vitamin K: 15.78µg (15.03%), Calcium: 146.14mg (14.61%), Vitamin B2: 0.24mg

(14.29%), Selenium: 8.29µg (11.84%), Folate: 44.92µg (11.23%), Vitamin E: 1.43mg (9.56%), Iron: 1.69mg (9.41%), Vitamin B1: 0.13mg (8.85%), Manganese: 0.17mg (8.33%), Vitamin B3: 1.27mg (6.36%), Vitamin A: 310.55IU (6.21%), Copper: 0.11mg (5.6%), Vitamin B5: 0.55mg (5.52%), Vitamin B12: 0.27µg (4.49%), Magnesium: 17.56mg (4.39%), Fiber: 1.03g (4.13%), Vitamin B6: 0.08mg (4.04%), Zinc: 0.57mg (3.77%), Potassium: 105.24mg (3.01%), Vitamin D: 0.35µg (2.35%)