



Mocha Layer Cake

READY IN



120 min.

SERVINGS



16

CALORIES



355 kcal

DESSERT

Ingredients

- 2 tablespoons butter
- 0.5 cup cooking oil
- 1 tablespoon plus light
- 8 ounce cream sour
- 4 eggs
- 18.3 ounce chocolate cake mix
- 3.9 ounce jell-o vanilla flavor pudding instant
- 0.3 cup general foods international suisse mocha cafe
- 8 ounce semi chocolate chips divided

- 1 tablespoon water
- 2 cups non-dairy whipped topping thawed

Equipment

- bowl
- oven
- blender
- toothpicks
- microwave

Directions

- Heat oven to 350 degrees F.
- Beat cake mix, dry pudding mix, eggs, sour cream, oil and 1/2 cup each flavored instant coffee and water in large bowl with mixer on low speed just until moistened, stopping frequently to scrape bottom and side of bowl. Beat on medium speed 2 minutes or until well blended. Chop 4 chocolate squares; stir into batter.
- Pour into 2 greased and floured 9-inch round pans.
- Bake 40 to 45 minutes or until toothpick inserted in centers comes out clean. Cool in pans 10 minutes.
- Remove from pans to wire racks; cool completely.
- Stir remaining 1/4 cup flavored instant coffee into COOL WHIP. Stack cake layers on plate, spreading COOL WHIP mixture between layers. Microwave butter, corn syrup and remaining chocolate and water in medium microwaveable bowl on HIGH 1-1/2 minutes; stir until chocolate is completely melted.
- Spread over top of cake, allowing glaze to drip down side.

Nutrition Facts



PROTEIN 5.51% **FAT 47.24%** **CARBS 47.25%**

Properties

Glycemic Index:4.31, Glycemic Load:0.2, Inflammation Score:-3, Nutrition Score:7.1817392020122%

Nutrients (% of daily need)

Calories: 354.61kcal (17.73%), Fat: 19.15g (29.45%), Saturated Fat: 8.42g (52.63%), Carbohydrates: 43.09g (14.36%), Net Carbohydrates: 40.94g (14.89%), Sugar: 27.99g (31.1%), Cholesterol: 54.43mg (18.14%), Sodium: 351.65mg (15.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 38.03mg (12.68%), Protein: 5.02g (10.05%), Phosphorus: 167.8mg (16.78%), Copper: 0.33mg (16.71%), Iron: 2.64mg (14.67%), Manganese: 0.28mg (14%), Selenium: 9.49µg (13.56%), Magnesium: 46.44mg (11.61%), Calcium: 88.05mg (8.81%), Vitamin B2: 0.15mg (8.81%), Fiber: 2.15g (8.6%), Potassium: 240.35mg (6.87%), Folate: 26.48µg (6.62%), Vitamin E: 0.95mg (6.34%), Zinc: 0.88mg (5.84%), Vitamin B1: 0.07mg (4.67%), Vitamin A: 206.44IU (4.13%), Vitamin K: 4.07µg (3.88%), Vitamin B3: 0.68mg (3.42%), Vitamin B5: 0.31mg (3.08%), Vitamin B12: 0.17µg (2.92%), Vitamin B6: 0.04mg (2.24%), Vitamin D: 0.22µg (1.47%)