



## Modern Chocolate-Raspberry Cake

READY IN



260 min.

SERVINGS



8

CALORIES



567 kcal

DESSERT

### Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 1 cup water
- ☐ 0.5 cup vegetable oil
- ☐ 3 eggs
- ☐ 0.5 cup cream sour
- ☐ 1 box vanilla pudding instant (4-serving size)
- ☐ 0.5 cup semi chocolate chips
- ☐ 0.8 cup semi chocolate chips
- ☐ 3 tablespoons butter cut into pieces

- ☐ 1 tablespoon plus light
- ☐ 0.3 teaspoon raspberry extract
- ☐ 0.3 cup cocoa powder unsweetened

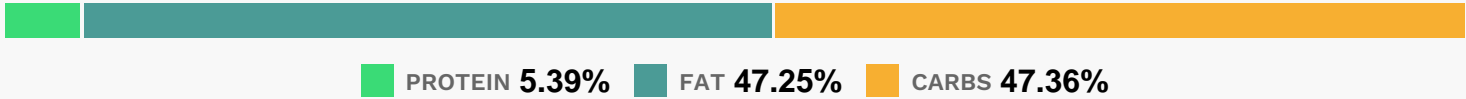
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ microwave
- ☐ springform pan
- ☐ offset spatula

## Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Generously grease 9-inch springform pan with shortening and lightly flour, or spray with baking spray with flour.
- ☐ In large bowl, beat cake mix, water, oil, eggs, sour cream and pudding mix with electric mixer on low speed 30 seconds, then beat on medium speed 2 minutes, scraping bowl occasionally (or mix with spoon until well blended). Stir in 1/2 cup chocolate chips.
- ☐ Pour into pan.
- ☐ Bake 50 to 60 minutes or until top springs back when lightly touched in center. Cool completely in pan on cooling rack, about 2 hours.
- ☐ Carefully remove side of springform pan.
- ☐ Place cake on serving plate. In small microwavable bowl, microwave 3/4 cup chocolate chips, the butter, corn syrup and raspberry extract uncovered on High 30 seconds. Stir; microwave 10 to 20 seconds longer or until smooth. Slowly pour glaze over top of cake; spread to edge with offset spatula (some glaze may drip down side).
- ☐ Let stand 1 hour for glaze to harden.
- ☐ Place cake stencil on top of cake and sift cocoa powder over top. Carefully remove stencil.

# Nutrition Facts



## Properties

Glycemic Index:8.63, Glycemic Load:0.4, Inflammation Score:-5, Nutrition Score:12.83478258615%

## Flavonoids

Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

## Nutrients (% of daily need)

Calories: 567.14kcal (28.36%), Fat: 30.96g (47.63%), Saturated Fat: 13.27g (82.93%), Carbohydrates: 69.84g (23.28%), Net Carbohydrates: 65.23g (23.72%), Sugar: 43.24g (48.05%), Cholesterol: 82.84mg (27.61%), Sodium: 589.9mg (25.65%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 36.31mg (12.1%), Protein: 7.94g (15.89%), Copper: 0.69mg (34.53%), Manganese: 0.6mg (30.17%), Phosphorus: 283.75mg (28.37%), Iron: 4.89mg (27.17%), Magnesium: 92.14mg (23.03%), Selenium: 15.22µg (21.74%), Fiber: 4.61g (18.45%), Calcium: 128.74mg (12.87%), Vitamin B2: 0.21mg (12.33%), Potassium: 422.95mg (12.08%), Zinc: 1.64mg (10.95%), Folate: 43.12µg (10.78%), Vitamin K: 9.79µg (9.32%), Vitamin E: 1.34mg (8.94%), Vitamin B1: 0.11mg (7.62%), Vitamin A: 325.54IU (6.51%), Vitamin B3: 1.19mg (5.93%), Vitamin B5: 0.47mg (4.72%), Vitamin B12: 0.24µg (3.94%), Vitamin B6: 0.07mg (3.39%), Vitamin D: 0.33µg (2.2%)