



New-Fashioned Blackberry Chocolate Spice Cake

READY IN



67 min.

SERVINGS



12

CALORIES



734 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 18.3 oz devil's food cake mix with betty crocker)
- ☐ 21 oz blackberry pie filling canned
- ☐ 7 oz bittersweet chocolate dark with orange and spices candy bars, chopped (we tested with green and black's organic)
- ☐ 12 servings garnish: blackberries fresh
- ☐ 1 cup canola oil
- ☐ 1 teaspoon chocolate extract

- ☐ 32 oz chocolate fudge frosting canned
- ☐ 3 large eggs
- ☐ 2 teaspoons ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 0.3 teaspoon ground ginger
- ☐ 0.3 teaspoon ground nutmeg
- ☐ 3.4 oz chocolate pudding mix instant
- ☐ 1.3 cups milk
- ☐ 12 servings cocoa unsweetened
- ☐ 1 tablespoon vanilla extract

Equipment

- ☐ oven
- ☐ hand mixer
- ☐ serrated knife

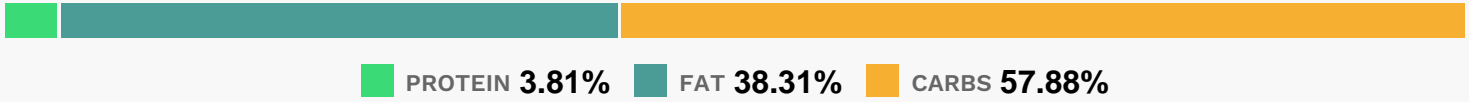
Directions

- ☐ Preheat oven to 350
- ☐ Grease 2 (9-inch) round cake pans, and dust with cocoa. Set aside.
- ☐ Beat cake mix and next 11 ingredients at low speed with an electric mixer 1 minute; beat at medium speed 2 minutes. Fold in chopped chocolate.
- ☐ Pour batter into prepared pans.
- ☐ Bake at 350 for 30 to 32 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on a wire racks 10 minutes.
- ☐ Remove from pans to wire racks, and cool completely. Wrap and chill cake layers at least 1 hour or up to 24 hours.
- ☐ Using a serrated knife, slice cake layers in half horizontally to make 4 layers.
- ☐ Place 1 layer, cut side up, on cake plate.
- ☐ Spread one-third of blackberry filling over cake. Repeat procedure twice.

- ☐
- Place final cake layer on top of cake, cut side down.

☐☐

Nutrition Facts



Properties

Glycemic Index:11.5, Glycemic Load:0.47, Inflammation Score:-4, Nutrition Score:12.602608680725%

Flavonoids

Cyanidin: 1mg, Cyanidin: 1mg, Cyanidin: 1mg, Cyanidin: 1mg Catechin: 1.02mg, Catechin: 1.02mg, Catechin: 1.02mg, Catechin: 1.02mg Epicatechin: 2.01mg, Epicatechin: 2.01mg, Epicatechin: 2.01mg, Epicatechin: 2.01mg Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

Nutrients (% of daily need)

Calories: 734.12kcal (36.71%), Fat: 32.47g (49.96%), Saturated Fat: 10.53g (65.82%), Carbohydrates: 110.39g (36.8%), Net Carbohydrates: 105.93g (38.52%), Sugar: 80.02g (88.91%), Cholesterol: 50.54mg (16.85%), Sodium: 661.7mg (28.77%), Alcohol: 0.43g (100%), Alcohol %: 0.21% (100%), Caffeine: 23.34mg (7.78%), Protein: 7.26g (14.53%), Manganese: 0.69mg (34.51%), Copper: 0.64mg (31.87%), Phosphorus: 286.86mg (28.69%), Iron: 4.71mg (26.19%), Magnesium: 80.22mg (20.05%), Fiber: 4.45g (17.81%), Selenium: 12.19µg (17.42%), Vitamin E: 2.6mg (17.35%), Potassium: 502.1mg (14.35%), Calcium: 127.62mg (12.76%), Vitamin B2: 0.2mg (11.54%), Zinc: 1.42mg (9.48%), Folate: 34.24µg (8.56%), Vitamin B1: 0.12mg (7.72%), Vitamin K: 6.36µg (6.06%), Vitamin B3: 1.03mg (5.17%), Vitamin B12: 0.28µg (4.64%), Vitamin B5: 0.45mg (4.46%), Vitamin B6: 0.07mg (3.73%), Vitamin D: 0.53µg (3.53%), Vitamin A: 134.14IU (2.68%), Vitamin C: 1.07mg (1.29%)