



Orange-Mocha-Chocolate Cake

READY IN



255 min.

SERVINGS



12

CALORIES



622 kcal

DESSERT

Ingredients

- 18.3 oz chocolate cake mix with pudding
- 1 teaspoon coffee instant
- 1.3 cups water
- 0.3 cup cooking oil
- 3 eggs
- 2 cups whipping cream
- 0.3 cup sugar
- 2 tablespoons butter
- 0.5 teaspoon coffee instant

- 12 oz semi chocolate chips (2 cups)
- 2 tablespoons orange juice orange-flavored
- 0.5 cup orange marmalade

Equipment

- bowl
- sauce pan
- oven
- knife
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F. Grease bottoms only of two 8-inch square pans. In large bowl, combine cake mix, 1 teaspoon espresso coffee, water, oil and eggs. Beat with electric mixer at low speed for 1 minute, scraping bowl constantly.
- Pour into greased pans.
- Bake at 350°F. for 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen.
- Remove cakes from pans; place on wire racks. Cool 1 hour or until completely cooled.
- In medium saucepan, combine 1/2 cup of the whipping cream, sugar, butter and 1/2 teaspoon espresso coffee. Cook over medium heat until sugar is dissolved and mixture comes to a boil, stirring frequently.
- Remove from heat.
- Add chocolate chips; stir until melted. Stir in liqueur. Cool 30 minutes or until completely cooled.
- In medium bowl, beat remaining 1 1/2 cups whipping cream just until stiff peaks form. Fold whipped cream into cooled chocolate mixture. Cover; refrigerate 30 minutes.
- Place 1 cake layer, top side down, on serving plate.
- Spread orange marmalade and 1 cup of the chocolate whipped cream over top. Top with second cake layer, top side up. Reserve about 1/2 cup chocolate whipped cream for garnish.

Frost sides and top of cake with remaining chocolate whipped cream.

Pipe reserved chocolate whipped cream around top edge of cake. Refrigerate at least 1 hour before serving. Just before serving, garnish as desired.

Nutrition Facts

PROTEIN 4.3% **FAT 57.69%** **CARBS 38.01%**

Properties

Glycemic Index:14.34, Glycemic Load:3.06, Inflammation Score:-6, Nutrition Score:11.792608644651%

Flavonoids

Hesperetin: 0.34mg, Hesperetin: 0.34mg, Hesperetin: 0.34mg, Hesperetin: 0.34mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 621.56kcal (31.08%), Fat: 41.09g (63.21%), Saturated Fat: 18.78g (117.37%), Carbohydrates: 60.92g (20.31%), Net Carbohydrates: 57.52g (20.92%), Sugar: 40.52g (45.02%), Cholesterol: 92.46mg (30.82%), Sodium: 408.76mg (17.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 33.05mg (11.02%), Protein: 6.89g (13.77%), Copper: 0.56mg (27.82%), Manganese: 0.48mg (24.03%), Phosphorus: 236.86mg (23.69%), Iron: 4mg (22.21%), Magnesium: 75.55mg (18.89%), Selenium: 12.44µg (17.77%), Vitamin E: 2.28mg (15.19%), Vitamin A: 730.21IU (14.6%), Fiber: 3.4g (13.61%), Vitamin B2: 0.21mg (12.56%), Calcium: 121.53mg (12.15%), Potassium: 371.55mg (10.62%), Vitamin K: 9.59µg (9.13%), Zinc: 1.35mg (8.97%), Folate: 35.61µg (8.9%), Vitamin B1: 0.1mg (6.54%), Vitamin D: 0.85µg (5.7%), Vitamin B3: 1.02mg (5.08%), Vitamin B5: 0.42mg (4.24%), Vitamin B12: 0.22µg (3.61%), Vitamin B6: 0.06mg (3.14%), Vitamin C: 2.29mg (2.78%)