



Paula's Volcano Cake

READY IN

ready

75 min.

SERVINGS

servings

10

CALORIES

calories

794 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 1 stick butter room temperature
- ☐ 4 tablespoons butter
- ☐ 10 bite-sized almond and chocolate covered candy
- ☐ 0.3 cup cocoa powder
- ☐ 1.5 cups confectioners' sugar
- ☐ 8 ounces cream cheese softened
- ☐ 18.3 ounce german chocolate cake mix
- ☐ 0.5 cup milk

- ☐ 1 cup pecans
- ☐ 1 cup coconut flakes sweetened
- ☐ 2 cups x

Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ cake form

Directions

- ☐ Beat ingredients together with an electric mixer. Set aside until ready to use.
- ☐ Preheat oven to 350 degrees F. Grease a 13 by 9 by 2-inch cake pan.
- ☐ Line bottom of greased pan with coconut flakes.
- ☐ Sprinkle pecans on top of coconut. Set aside.
- ☐ Follow directions on back of box to prepare cake. Beat for approximately 2 minutes, using an electric mixer. Fold in bite-sized candy.
- ☐ Pour into cake pan. Evenly space dollops of cream mixture on top of the cake. When the cake cooks, the cream will sink down to the bottom. This will be your "volcano" of flavor.
- ☐ Place in oven for 40 to 45 minutes. While cake is still hot spread the glaze evenly over the cake.
- ☐ In a small saucepan, melt butter over medium-low heat.
- ☐ Whisk in cocoa powder and add milk until you get a thin consistency. If glaze is too thick, add more milk. While bringing the butter and milk mixture to a boil, whisk in confectioners' sugar and almond extract. Glaze should be thin.
- ☐ Remove from the heat and allow to cool before using.

Nutrition Facts



Properties

Glycemic Index:24.51, Glycemic Load:28.53, Inflammation Score:-6, Nutrition Score:11.026956405977%

Flavonoids

Cyanidin: 1.06mg, Cyanidin: 1.06mg, Cyanidin: 1.06mg, Cyanidin: 1.06mg Delphinidin: 0.72mg, Delphinidin: 0.72mg, Delphinidin: 0.72mg, Delphinidin: 0.72mg Catechin: 2.11mg, Catechin: 2.11mg, Catechin: 2.11mg, Catechin: 2.11mg Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg Epicatechin: 4.3mg, Epicatechin: 4.3mg, Epicatechin: 4.3mg, Epicatechin: 4.3mg Epigallocatechin 3–gallate: 0.23mg, Epigallocatechin 3–gallate: 0.23mg, Epigallocatechin 3–gallate: 0.23mg, Epigallocatechin 3–gallate: 0.23mg Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg

Nutrients (% of daily need)

Calories: 794.42kcal (39.72%), Fat: 41.15g (63.31%), Saturated Fat: 19.08g (119.27%), Carbohydrates: 108.53g (36.18%), Net Carbohydrates: 104.65g (38.05%), Sugar: 86.21g (95.79%), Cholesterol: 61.43mg (20.48%), Sodium: 648.09mg (28.18%), Alcohol: 0.07g (100%), Alcohol %: 0.05% (100%), Caffeine: 11mg (3.67%), Protein: 6.89g (13.78%), Manganese: 0.73mg (36.53%), Phosphorus: 236.31mg (23.63%), Copper: 0.44mg (22.04%), Iron: 3.09mg (17.17%), Selenium: 11.17µg (15.95%), Fiber: 3.88g (15.53%), Vitamin A: 761.04IU (15.22%), Calcium: 138.59mg (13.86%), Magnesium: 55.23mg (13.81%), Vitamin B2: 0.2mg (11.49%), Vitamin B1: 0.17mg (11.36%), Potassium: 339.72mg (9.71%), Folate: 37.75µg (9.44%), Vitamin E: 1.37mg (9.16%), Zinc: 1.25mg (8.36%), Vitamin B3: 1.09mg (5.47%), Vitamin K: 4.25µg (4.05%), Vitamin B5: 0.37mg (3.67%), Vitamin B6: 0.07mg (3.34%), Vitamin B12: 0.16µg (2.74%)