



Secret Chocolate Fantasy Cake

READY IN



45 min.

SERVINGS



15

CALORIES



586 kcal

DESSERT

Ingredients

- 18.3 ounce devil's food cake mix
- 0.5 cup butter
- 0.5 cup rum / brandy / coffee liqueur flavored
- 4 cups confectioners' sugar
- 4 eggs
- 0.5 cup frangelico
- 1 cup irish cream liqueur
- 1.5 cups semi chocolate chips
- 1 cup cup heavy whipping cream sour

- 0.8 cup cocoa powder unsweetened
- 1.5 teaspoons vanilla extract
- 0.8 cup vegetable oil

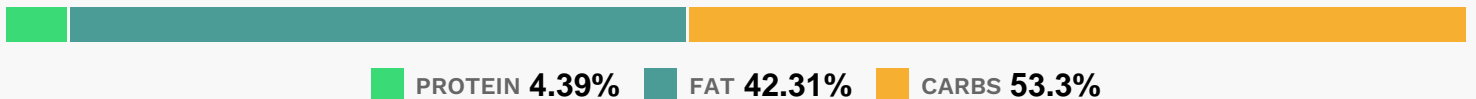
Equipment

- bowl
- oven
- knife

Directions

- In a large bowl, combine cake mix, eggs, sour cream, coffee liqueur, hazelnut liqueur and oil. Beat until very smooth. Stir in chocolate chips.
- Pour batter into the greased and floured pans of your choice, and bake as directed on the cake box or until a knife inserted into the middle comes out clean. Wait until it's completely cool to frost.
- For the frosting: Cream the butter.
- Add 1/2 of the powdered sugar, blend well.
- Add the cocoa and vanilla, and start pouring the Bailey's over the icing while your beaters beat in the rest of the sugar. Keep adding Bailey's until you have wonderfully creamy icing.
- Frost the cake (I like to press chopped nuts into the fresh icing). It's best served after a day or two, but even better to make it up to 6 months ahead of your special event, freeze it, and simply bring to room temperature. What a kick !

Nutrition Facts



Properties

Glycemic Index:3.33, Glycemic Load:0, Inflammation Score:-5, Nutrition Score:9.8139129792867%

Flavonoids

Catechin: 2.79mg, Catechin: 2.79mg, Catechin: 2.79mg, Catechin: 2.79mg Epicatechin: 8.45mg, Epicatechin: 8.45mg, Epicatechin: 8.45mg, Epicatechin: 8.45mg Quercetin: 0.43mg, Quercetin: 0.43mg, Quercetin: 0.43mg,

Quercetin: 0.43mg

Nutrients (% of daily need)

Calories: 586.37kcal (29.32%), Fat: 27.34g (42.06%), Saturated Fat: 12.84g (80.27%), Carbohydrates: 77.5g (25.83%), Net Carbohydrates: 73.65g (26.78%), Sugar: 58.64g (65.15%), Cholesterol: 70.05mg (23.35%), Sodium: 358.65mg (15.59%), Alcohol: 3.97g (100%), Alcohol %: 3.03% (100%), Caffeine: 29.16mg (9.72%), Protein: 6.38g (12.75%), Copper: 0.54mg (26.97%), Manganese: 0.49mg (24.38%), Phosphorus: 208.22mg (20.82%), Iron: 3.53mg (19.58%), Magnesium: 72.49mg (18.12%), Selenium: 10.84µg (15.49%), Fiber: 3.86g (15.44%), Vitamin B2: 0.16mg (9.58%), Calcium: 92.64mg (9.26%), Potassium: 319.65mg (9.13%), Zinc: 1.26mg (8.39%), Folate: 29.42µg (7.36%), Vitamin A: 358.01IU (7.16%), Vitamin K: 7.52µg (7.16%), Vitamin E: 1.03mg (6.86%), Vitamin B1: 0.08mg (5.06%), Vitamin B3: 0.82mg (4.12%), Vitamin B5: 0.35mg (3.52%), Vitamin B12: 0.18µg (3.03%), Vitamin B6: 0.05mg (2.56%), Vitamin D: 0.23µg (1.56%)