



Sour Cream Mocha Cake

READY IN



45 min.

SERVINGS



12

CALORIES



439 kcal

DESSERT

Ingredients

- 0.8 teaspoon baking soda
- 2 eggs
- 1.5 cups flour all-purpose
- 2 tablespoons coffee powder instant
- 0.5 teaspoon salt
- 2 cups semi chocolate chips
- 0.5 cup cup heavy whipping cream sour room temperature
- 0.5 cup vegetable oil
- 0.5 cup walnuts chopped

- 1 cup warm water
- 2 cups sugar white

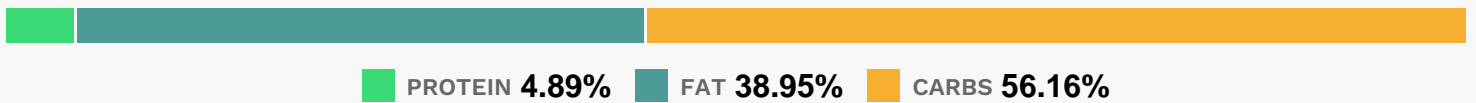
Equipment

- bowl
- oven
- blender
- baking pan
- microwave

Directions

- Microwave 1 cup chocolate chips in a small, microwave-safe bowl on high for 1 minute; stir. Cook at additional 10 to 20 second intervals, stirring until smooth. Cool to room temperature.
- Beat melted chocolate, sour cream, oil and eggs in large mixer bowl. Beat in sugar, flour, baking soda and salt. Dissolve coffee crystals in water; gradually beat into batter.
- Pour into greased 13 x 9-inch baking pan.
- Sprinkle the remaining 1 cup chocolate chips and the chopped nuts over the top of the cake.
- Bake in a preheated 350 degrees F (175 degrees C) for 30 to 40 minutes or until cake tests done.

Nutrition Facts



Properties

Glycemic Index:13.76, Glycemic Load:31.96, Inflammation Score:-4, Nutrition Score:9.1708695862604%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg

Nutrients (% of daily need)

Calories: 439.25kcal (21.96%), Fat: 19.31g (29.71%), Saturated Fat: 8.41g (52.55%), Carbohydrates: 62.64g (20.88%), Net Carbohydrates: 59.49g (21.63%), Sugar: 44.8g (49.78%), Cholesterol: 34.73mg (11.58%), Sodium: 183.72mg

(7.99%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 51.97mg (17.32%), Protein: 5.45g (10.9%), Manganese: 0.69mg (34.47%), Copper: 0.49mg (24.41%), Magnesium: 68.7mg (17.18%), Iron: 2.95mg (16.4%), Selenium: 10.97µg (15.67%), Phosphorus: 136.07mg (13.61%), Fiber: 3.15g (12.59%), Vitamin B1: 0.15mg (10.25%), Folate: 37.39µg (9.35%), Vitamin B2: 0.16mg (9.16%), Zinc: 1.19mg (7.93%), Potassium: 260.6mg (7.45%), Vitamin B3: 1.48mg (7.39%), Vitamin K: 5.86µg (5.58%), Calcium: 41.67mg (4.17%), Vitamin B5: 0.33mg (3.32%), Vitamin E: 0.48mg (3.22%), Vitamin B6: 0.06mg (2.99%), Vitamin B12: 0.14µg (2.32%), Vitamin A: 115.28IU (2.31%)