



Spicy Pumpkin Cake with Chocolate Chunks

READY IN



120 min.

SERVINGS



1

CALORIES



3979 kcal

DESSERT

Ingredients

- 1 cup pumpkin canned
- 8 oz philadelphia cream cheese divided cubed softened
- 1 tsp ground cinnamon
- 0.5 tsp ground ginger
- 4 oz baker's semi-sweet chocolate coarsely chopped (6 oz.)
- 1 pkg spice cake mix (2-layer size)
- 2 Tbsp sugar
- 0.5 cup cool whip whipped topping thawed

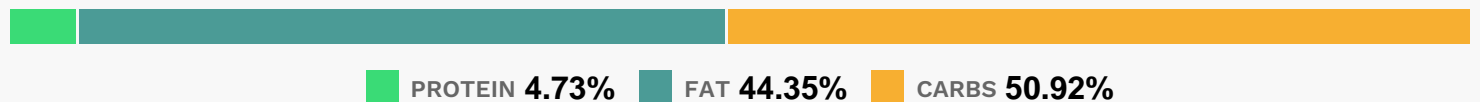
Equipment

- frying pan
- oven
- knife
- wire rack
- toothpicks

Directions

- Heat oven to 350F.
- Prepare cake batter as directed on package, reducing water to 1/2 cup and increasing oil to 1/2 cup.
- Add half the cream cheese, pumpkin and spices; beat until blended. Stir in chocolate.
- Pour into greased and floured 12-cup fluted tube pan or 10-inch tube pan.
- Bake 40 to 45 min. or until toothpick inserted near center comes out clean. Cool cake in pan 10 min. Loosen cake from sides of pan with knife. Invert onto wire rack; gently remove pan. Cool cake completely.
- Mix remaining cream cheese with COOL WHIP and sugar until blended; spread onto cake.

Nutrition Facts



Properties

Glycemic Index:102.09, Glycemic Load:20.17, Inflammation Score:-10, Nutrition Score:67.776087180428%

Nutrients (% of daily need)

Calories: 3978.79kcal (198.94%), Fat: 198.55g (305.47%), Saturated Fat: 93.31g (583.2%), Carbohydrates: 512.96g (170.99%), Net Carbohydrates: 486.49g (176.9%), Sugar: 332.16g (369.06%), Cholesterol: 236.62mg (78.87%), Sodium: 4160.16mg (180.88%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 97.52mg (32.51%), Protein: 47.64g (95.28%), Vitamin A: 41283.13IU (825.66%), Manganese: 5.52mg (276.09%), Iron: 35.56mg (197.58%), Phosphorus: 1822.6mg (182.26%), Copper: 3.01mg (150.43%), Vitamin B1: 1.91mg (127.57%), Vitamin B2: 1.99mg (117.13%), Fiber: 26.47g (105.89%), Magnesium: 391.02mg (97.76%), Potassium: 3271.45mg (93.47%), Calcium:

893.92mg (89.39%), Vitamin K: 87.23µg (83.08%), Folate: 314.88µg (78.72%), Vitamin B3: 15.4mg (76.99%),
Selenium: 42.49µg (60.71%), Zinc: 6.54mg (43.58%), Vitamin E: 6.5mg (43.32%), Vitamin B5: 3.84mg (38.41%),
Vitamin B6: 0.53mg (26.6%), Vitamin C: 11.43mg (13.85%), Vitamin B12: 0.78µg (12.97%)