



Tato Cake

READY IN



60 min.

SERVINGS



12

CALORIES



402 kcal

DESSERT

Ingredients

- ☐ 1.3 teaspoon baking soda
- ☐ 1 tablespoon butter
- ☐ 3 large eggs room temperature
- ☐ 7.8 oz flour) lily white all-purpose
- ☐ 1.3 cups granulated sugar
- ☐ 1 cup potato flakes instant mashed hungry jack®
- ☐ 1 cup powdered sugar sifted
- ☐ 1 teaspoon salt
- ☐ 4 oz bittersweet chocolate chopped ()

- ☐ 0.5 cup semi chocolate chips miniature
- ☐ 0.5 cup cup heavy whipping cream sour room temperature
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.3 cup vegetable oil
- ☐ 3 tablespoons water

Equipment

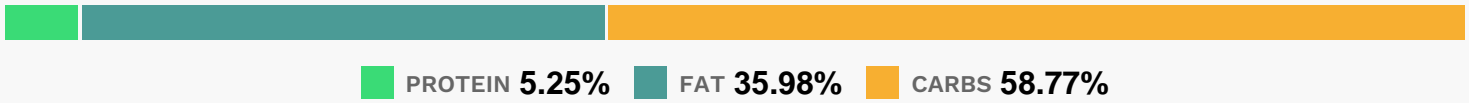
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl
- ☐ toothpicks

Directions

- ☐ Preheat the oven to 350°F. Spray a 12-cup fluted tube pan or 10-inch tube pan with no-stick cooking spray.
- ☐ Put the chocolate and potato flakes in a mixing bowl.
- ☐ Add boiling water and let stand 5 minutes or until potato flakes are softened and chocolate is melted. Stir to combine.
- ☐ Add flour and all remaining cake ingredients except chips, to potato flake mixture. Blend at low speed until moistened. Beat 3 minutes at medium speed (Note: I just mixed everything really well with a spoon, then stirred for about a minute to remove lumps. There were still a few lumps from the potato flakes, but they were gone after baking). Make sure batter is not too warm, then throw in the chocolate chips (if using).
- ☐ Pour batter into prepared pan.
- ☐ Bake 45 to 60 minutes or until toothpick inserted near center comes out clean. Cool upright in pan for 30 minutes. Invert onto serving plate. Cool 1 hour or until completely cooled. To make the glaze, melt 4 oz. chocolate with 3 tablespoons water and 1 tablespoon butter in small saucepan over low heat.
- ☐ Remove from heat.

Add powdered sugar and 1/2 teaspoon vanilla. Beat until smooth. Stir in additional water, a few drops at a time if needed (I didn't need any), for desired glaze consistency. Immediately spoon glaze over cooled cake, allowing some to run down sides.

Nutrition Facts



Properties

Glycemic Index:16.26, Glycemic Load:24.72, Inflammation Score:-3, Nutrition Score:8.3486955839655%

Nutrients (% of daily need)

Calories: 401.52kcal (20.08%), Fat: 16.2g (24.92%), Saturated Fat: 6.94g (43.39%), Carbohydrates: 59.53g (19.84%), Net Carbohydrates: 57.15g (20.78%), Sugar: 38.27g (42.52%), Cholesterol: 55.82mg (18.61%), Sodium: 344.12mg (14.96%), Alcohol: 0.06g (100%), Alcohol %: 0.07% (100%), Caffeine: 16.6mg (5.53%), Protein: 5.32g (10.64%), Manganese: 0.4mg (19.81%), Selenium: 12.93µg (18.47%), Copper: 0.29mg (14.46%), Vitamin B1: 0.21mg (13.82%), Iron: 2.38mg (13.23%), Phosphorus: 110.22mg (11.02%), Magnesium: 43.88mg (10.97%), Vitamin B2: 0.19mg (10.92%), Folate: 42.51µg (10.63%), Vitamin K: 10.5µg (10%), Fiber: 2.37g (9.49%), Vitamin B3: 1.58mg (7.91%), Potassium: 214.5mg (6.13%), Zinc: 0.87mg (5.82%), Vitamin C: 4.14mg (5.01%), Vitamin B5: 0.47mg (4.68%), Vitamin E: 0.69mg (4.62%), Vitamin B6: 0.08mg (3.87%), Calcium: 33.6mg (3.36%), Vitamin A: 166.56IU (3.33%), Vitamin B12: 0.17µg (2.8%), Vitamin D: 0.25µg (1.67%)