



Tuxedo Cake

READY IN



100 min.

SERVINGS



16

CALORIES



461 kcal

DESSERT

Ingredients

- 1 pkg devil's food cake mix (2-layer size)
- 1 oz baker's chocolate white
- 0.5 cup butter softened
- 8 oz philadelphia cream cheese softened (12 oz.)
- 3.9 oz jell-o chocolate flavor pudding instant
- 0.3 cup milk
- 6 cups powdered sugar
- 3 oz baker's semi-sweet chocolate divided
- 1.5 tsp vanilla

- 0.5 oz. tub cool whip whipped topping (Do not thaw.)

Equipment

- bowl
- oven
- blender
- microwave

Directions

- Heat oven to 350F.
- Prepare cake batter and bake as directed on package for 2 (9-inch) round cake layers, blending dry pudding mix and milk into batter before pouring into prepared pans. (Batter will be thick.) Cool cakes 10 min.; remove from pans to wire racks. Cool completely.
- Meanwhile, beat cream cheese, butter and vanilla in large bowl with mixer until blended. Gradually beat in sugar. Make chocolate curls from 1 oz. each semi-sweet and white chocolates (see tip); refrigerate until ready to use.
- Cut each cake layer horizontally in half. Stack on plate, spreading 3/4 cup cream cheese frosting between each layer.
- Spread remaining frosting onto top and side of cake.
- Microwave COOL WHIP and remaining semi-sweet chocolate in microwaveable bowl on HIGH 1-1/2 min., stirring after 1 min.; stir until chocolate is completely melted and mixture is well blended. Cool 5 min.
- Pour over cake, letting excess drip down side.
- Garnish with chocolate curls. Keep refrigerated.

Nutrition Facts



PROTEIN 2.73% **FAT 33.58%** **CARBS 63.69%**

Properties

Glycemic Index:11.56, Glycemic Load:1.01, Inflammation Score:-3, Nutrition Score:4.8021739375494%

Nutrients (% of daily need)

Calories: 461.02kcal (23.05%), Fat: 17.7g (27.24%), Saturated Fat: 9.04g (56.48%), Carbohydrates: 75.55g (25.18%), Net Carbohydrates: 74.23g (26.99%), Sugar: 62.81g (69.79%), Cholesterol: 30.72mg (10.24%), Sodium: 416.15mg (18.09%), Alcohol: 0.14g (100%), Alcohol %: 0.15% (100%), Caffeine: 8.03mg (2.68%), Protein: 3.24g (6.48%), Phosphorus: 115.58mg (11.56%), Copper: 0.21mg (10.29%), Iron: 1.69mg (9.38%), Selenium: 5.68µg (8.11%), Manganese: 0.16mg (8.03%), Vitamin A: 377.84IU (7.56%), Calcium: 68.81mg (6.88%), Magnesium: 27.29mg (6.82%), Vitamin B2: 0.1mg (6.11%), Fiber: 1.33g (5.3%), Potassium: 168.26mg (4.81%), Folate: 18.56µg (4.64%), Vitamin E: 0.64mg (4.28%), Vitamin B1: 0.06mg (3.68%), Zinc: 0.51mg (3.4%), Vitamin B3: 0.53mg (2.64%), Vitamin K: 2.48µg (2.36%), Vitamin B5: 0.17mg (1.68%), Vitamin B12: 0.08µg (1.39%), Vitamin B6: 0.02mg (1.24%)