



Walnut-Praline Cake with Cream Cheese Frosting

READY IN



95 min.

SERVINGS



35

CALORIES



208 kcal

DESSERT

Ingredients

- 3 oz baker's bittersweet chocolate divided
- 0.5 cup butter softened
- 8 oz philadelphia cream cheese softened
- 0.5 cup granulated sugar
- 1 lb powdered sugar
- 6 oz planters walnuts divided chopped
- 2 Tbsp water
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)

Equipment

- food processor
- bowl
- baking sheet
- sauce pan
- oven
- blender
- toothpicks
- aluminum foil

Directions

- Heat oven to 350F.
- Process 2/3 cup nuts in food processor or blender until finely ground. Prepare cake batter as directed on package; stir in ground nuts.
- Pour into 2 (9-inch) round pans sprayed with cooking spray.
- Bake 25 min. or until toothpick inserted in centers comes out clean. Cool 10 min.
- Remove cakes from pans to wire racks; cool completely.
- Meanwhile, cover baking sheet with foil; spray with cooking spray. Bring granulated sugar and water to boil in small saucepan on medium-high heat; simmer on medium-low heat 5 min. or until deep golden brown, stirring occasionally. Stir in remaining nuts; spread onto prepared baking sheet. Cool completely.
- Beat cream cheese and butter in large bowl with mixer until blended. Gradually add powdered sugar, beating well after each addition. Melt chocolate as directed on package; cool slightly.
- Reserve 2 cups frosting.
- Add 2/3 of the melted chocolate to remaining frosting in bowl; beat until blended. Carefully remove nuts from foil; break into small clusters.
- Cut each cake layer horizontally in half; stack on plate, spreading chocolate frosting between layers. Frost top and side of cake with reserved plain cream cheese frosting.
- Sprinkle nuts over top of cake.

Drizzle with remaining melted chocolate.

Nutrition Facts



Properties

Glycemic Index:4.77, Glycemic Load:2.16, Inflammation Score:-2, Nutrition Score:3.037391330237%

Flavonoids

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

Nutrients (% of daily need)

Calories: 208.15kcal (10.41%), Fat: 9.51g (14.64%), Saturated Fat: 4.1g (25.61%), Carbohydrates: 30.09g (10.03%), Net Carbohydrates: 29.41g (10.7%), Sugar: 23.01g (25.56%), Cholesterol: 13.66mg (4.55%), Sodium: 144.24mg (6.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.92g (3.84%), Manganese: 0.23mg (11.49%), Phosphorus: 80.62mg (8.06%), Copper: 0.12mg (6.1%), Calcium: 45.87mg (4.59%), Folate: 15.78µg (3.95%), Magnesium: 14.24mg (3.56%), Vitamin B2: 0.06mg (3.5%), Selenium: 2.4µg (3.42%), Vitamin A: 170.25IU (3.41%), Vitamin B1: 0.05mg (3.4%), Iron: 0.6mg (3.33%), Fiber: 0.68g (2.73%), Vitamin B3: 0.43mg (2.17%), Zinc: 0.32mg (2.13%), Vitamin E: 0.31mg (2.05%), Vitamin B6: 0.03mg (1.74%), Potassium: 54.02mg (1.54%), Vitamin B5: 0.12mg (1.19%), Vitamin K: 1.07µg (1.02%)