



White Chocolate-Raspberry Cake

READY IN



88 min.

SERVINGS



28

CALORIES



138 kcal

DESSERT

Ingredients

- 4 oz baker's chocolate white (6 oz.)
- 0.5 cup butter
- 3 eggs
- 1 cup milk
- 1 cup raspberries fresh
- 2 Tbsp raspberry jam seedless
- 1 tsp vanilla
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)

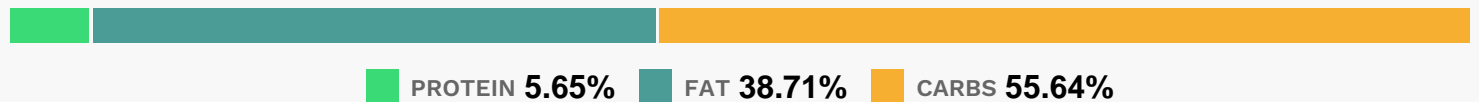
Equipment

- bowl
- oven
- blender
- toothpicks
- microwave

Directions

- Heat oven to 350F.
- Grease and flour 2 (9-inch) round pans; set aside. Microwave chocolate and butter in medium microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted; cool slightly.
- Beat cake mix, milk, eggs, vanilla and chocolate mixture in large bowl with mixer until well blended.
- Pour into prepared pans.
- Bake 25 to 28 min. or until toothpick inserted in centers comes out clean. Cool cakes in pans 10 min.; remove from pans to wire racks. Cool cakes completely.
- Place 1 cake layer on plate; spread with 2/3 cup White Chocolate-Cream Cheese Frosting, then jam. Cover with remaining cake layer.
- Spread top and side with remaining frosting. Top with raspberries just before serving.

Nutrition Facts



Properties

Glycemic Index:6.75, Glycemic Load:2.42, Inflammation Score:-2, Nutrition Score:2.8365217343621%

Flavonoids

Cyanidin: 1.96mg, Cyanidin: 1.96mg, Cyanidin: 1.96mg, Cyanidin: 1.96mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.06mg, Delphinidin: 0.06mg, Delphinidin: 0.06mg, Delphinidin: 0.06mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 0.04mg, Pelargonidin:

0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 138.26kcal (6.91%), Fat: 6g (9.23%), Saturated Fat: 2.13g (13.34%), Carbohydrates: 19.41g (6.47%), Net Carbohydrates: 18.9g (6.87%), Sugar: 11.5g (12.77%), Cholesterol: 19.43mg (6.48%), Sodium: 180.35mg (7.84%), Alcohol: 0.05g (100%), Alcohol %: 0.14% (100%), Protein: 1.97g (3.94%), Phosphorus: 89.94mg (8.99%), Calcium: 64.44mg (6.44%), Vitamin B2: 0.09mg (5.26%), Selenium: 3.42µg (4.89%), Folate: 16.52µg (4.13%), Vitamin A: 187.2IU (3.74%), Manganese: 0.07mg (3.47%), Vitamin B1: 0.05mg (3.43%), Vitamin E: 0.42mg (2.79%), Iron: 0.49mg (2.72%), Vitamin B3: 0.51mg (2.56%), Vitamin B5: 0.2mg (2.02%), Fiber: 0.51g (2.02%), Vitamin B12: 0.12µg (1.93%), Vitamin C: 1.28mg (1.55%), Zinc: 0.23mg (1.54%), Potassium: 52.1mg (1.49%), Magnesium: 5.27mg (1.32%), Copper: 0.03mg (1.31%), Vitamin D: 0.19µg (1.27%), Vitamin B6: 0.02mg (1.19%), Vitamin K: 1.24µg (1.18%)