

Chocolate Peppermint Cake

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Servings: 16

1 box chocolate cake mix (for layer cake)

1 box (4 serving) chocolate instant pudding and pie filling mix

1 cup water

1 stick (1/2 cup) butter, softened

4 eggs

1 teaspoon peppermint extract

1 cup milk chocolate chips

1 cup round hard peppermint candies, chopped

1 cup vanilla frosting

2 cups chocolate frosting

softened vanilla or peppermint ice cream (optional)

Preparation Time: 15 minutes

Preheat the oven to 350 degrees.

Coat three (8-inch) layer cake pans with cooking spray.

In a large bowl, combine the cake mix, pudding mix, water, butter, eggs and peppermint extract. Beat on low speed for 30 seconds and on medium speed for two minutes. Stir in the chips. Pour into the pans.

Bake for 20 to 25 minutes or until a toothpick inserted into the center comes out clean. Cool in the pan for 15 minutes. Turn out onto a rack to finish cooling.

Mix the vanilla frosting with 1/4 cup of the chopped candies. Place one cake layer on a cake stand. Spread with the vanilla frosting.

Place a second layer on top and spread with vanilla frosting.

Top with the third layer.

Cover the entire cake with chocolate frosting.

Press candies into the sides of the cake with a small spatula or knife.

Serve with ice cream, if desired.

Start to Finish Time: 2 hours 35 minutes

Per Serving (excluding unknown items): 353 Calories; 20g Fat (49.4% calories from fat); 3g Protein; 43g Carbohydrate; 1g Dietary Fiber; 71mg Cholesterol; 171mg Sodium. Exchanges: 0 Lean Meat; 4 Fat; 3 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	353	Vitamin B6 (mg):	trace
% Calories from Fat:	49.4%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	47.6%	Thiamin B1 (mg):	trace
% Calories from Protein:	3.0%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	20g	Folacin (mcg):	7mcg
Saturated Fat (g):	9g	Niacin (mg):	trace
Monounsaturated Fat (g):	8g	Caffeine (mg):	3mg
Polyunsaturated Fat (g):	2g	Alcohol (kcal):	trace
Cholesterol (mg):	71mg	% Refuse:	0.0%
Carbohydrate (g):	43g		
Dietary Fiber (g):	1g	Food Exchanges	
Protein (g):	3g	Grain (Starch):	0
Sodium (mg):	171mg	Lean Meat:	0
Potassium (mg):	140mg	Vegetable:	0
Calcium (mg):	32mg	Fruit:	0
Iron (mg):	1mg	Non-Fat Milk:	0
Zinc (mg):	trace	Fat:	4
Vitamin C (mg):	trace	Other Carbohydrates:	3
Vitamin A (i.u.):	686IU		
Vitamin A (r.e.):	144 1/2RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 353 **Calories from Fat:** 174

% Daily Values*

Total Fat 20g	31%
Saturated Fat 9g	44%
Cholesterol 71mg	24%
Sodium 171mg	7%
Total Carbohydrates 43g	14%
Dietary Fiber 1g	2%
Protein 3g	
Vitamin A	14%
Vitamin C	0%
Calcium	3%
Iron	5%

* Percent Daily Values are based on a 2000 calorie diet.