Chocolate Cranberry Cake

Publix Aprons

Servings: 12

cooking spray with flour

1 box (16.5 ounce) Duncan Hines
devil's food classic cake mix

1 can (14 ounce) whole berry
cranberry sauce

1 1/4 cups water

3 large eggs (or 3/4 cup egg
substitute)

1/2 cup canola oil

1/4 teaspoon orange extract

1 cup bittersweet chocolate morsels

1 tablespoon powdered sugar
whipped topping (optional)

Preparation Time: 15 minutes

Preheat the oven to 350 degrees.

Coat a 13x9-inch baking dish (or a Bundt pan) with cooking spray.

In a medium bowl, combine the cake mix, cranberry sauce, water, eggs, canola oil and orange extract. Mix with an electric mixer for 2 to 3 minutes or until well blended. Stir in the chocolate morsels. Transfer to the baking dish.

Bake for 35 to 40 minutes or until a toothpick inserted in the center comes out dry.

Let stand for 15 minutes to cool.

Dust with powdered sugar. Serve with whipped topping, if desired.

Start to Finish Time: 1 hour

Per Serving (excluding unknown items): 83 Calories; 9g Fat (97.0% calories from fat); 0g Protein; 1g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 2 Fat; 0 Other Carbohydrates.

Desserts

Day Caming Mutritional Analysis

Calories (kcal):	83	Vitamin B6 (mg):	0mg
% Calories from Fat:	97.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	3.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	0mg
Total Fat (g):	9a	Folacin (mcg):	0mcg

Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	1g 5g 3g 0mg	Niacin (mg): Caffeine (mg): Alcohol (kcal): % Pofuso:	Omg Omg trace n n%
Carbohydrate (g): Dietary Fiber (g):	1g 0g	Food Exchanges Grain (Starch):	0
Protein (g): Sodium (mg): Potassium (mg):	0g 1mg trace	Lean Meat: Vegetable: Fruit:	0 0 0
Calcium (mg): Iron (mg): Zinc (mg):	1mg trace Non-Fat Milk: Fat:	Non-Fat Milk: Fat:	0 2
Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	0mg 0IU 0RE	Other Carbohydrates:	0

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving				
Calories 83	Calories from Fat: 80			
	% Daily Values*			
Total Fat 9g	14%			
Saturated Fat 1g	3%			
Cholesterol 0mg	0%			
Sodium 1mg	0%			
Total Carbohydrates 1g	0%			
Dietary Fiber 0g	0%			
Protein 0g				
Vitamin A	0%			
Vitamin C	0%			
Calcium	0%			
Iron	0%			

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