

# Spiced Chocolate Cake

*All-Time Favorites Cookbook Volume 3 (2008)*

*Better Homes and Gardens Magazine*

## **Servings: 9**

### *CAKE*

*1 package two-layer-size spiced cake mix*

*1/3 cup unsweetened cocoa powder  
chocolate curls (for garnish)*

### *CHOCOLATE GLAZE*

*8 ounces semisweet or bittersweet  
chocolate*

*1/4 cup butter, cut-up*

*1 cup whipping cream*

*1 tablespoon light-colored corn syrup*

Prepare the Chocolate Glaze: Chop the semisweet chocolate. In a medium bowl, place the chocolate and butter. Set aside. In a heavy small saucepan, combine the whipping cream and corn syrup. Bring to a gentle boil and reduce the heat. Simmer, uncovered, for 2 minutes. Pour the cream mixture over the chocolate mixture. Let stand for 5 minutes. Stir until smooth.

Remove 1/2 cup of the glaze. Cover and chill for one to one and one-half hours or until the mixture is easy to spread. Let the remaining glaze stand, covered, at room temperature up to one and one-half hours.

Preheat the oven to 350 degrees.

Grease and lightly flour two 8x8x2-inch square or 8x1-1/2-inch round baking pans. Set aside.

In a large bowl, prepare the cake mix according to package directions, except stir the cocoa powder into the dry mix. Divide the batter evenly between the prepared pans.

Bake about 25 minutes for the square pans OR 30 to 35 minutes for the round pans or until a toothpick inserted near the centers comes out clean. Cool in the pans on a wire rack for 10 minutes. Remove from the pans and cool on a wire rack.

To assemble: place one cake layer on a serving plate. Spread the chilled glaze over the top of the cake. Add the remaining cake layer. Cut the cake into nine pieces. Place each serving on a dessert plate. Spoon about two tablespoons of the remaining glaze over each serving.

Garnish with chocolate curls.

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Per Serving (excluding unknown items): 144 Calories; 15g Fat (90.4% calories from fat); 1g Protein; 2g Carbohydrate; 1g Dietary Fiber; 50mg Cholesterol; 63mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 3 Fat.

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	144	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	90.4%	<b>Vitamin B12 (mcg):</b>	.1mcg
<b>% Calories from Carbohydrates:</b>	6.4%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	3.2%	<b>Riboflavin B2 (mg):</b>	trace
<b>Total Fat (g):</b>	15g	<b>Folacin (mcg):</b>	2mcg
<b>Saturated Fat (g):</b>	10g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	4g	<b>Caffeine (mg):</b>	7mg
<b>Polyunsaturated Fat (g):</b>	1g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	50mg	<b>% Refuse:</b>	0.0%
<b>Carbohydrate (g):</b>	2g		
<b>Dietary Fiber (g):</b>	1g		
<b>Protein (g):</b>	1g		
<b>Sodium (mg):</b>	63mg		
<b>Potassium (mg):</b>	70mg		
<b>Calcium (mg):</b>	23mg		
<b>Iron (mg):</b>	trace		
<b>Zinc (mg):</b>	trace		
<b>Vitamin C (mg):</b>	trace		
<b>Vitamin A (i.u.):</b>	582IU		
<b>Vitamin A (r.e.):</b>	159RE		

**Food Exchanges**

<b>Grain (Starch):</b>	0
<b>Lean Meat:</b>	0
<b>Vegetable:</b>	0
<b>Fruit:</b>	0
<b>Non-Fat Milk:</b>	0
<b>Fat:</b>	3
<b>Other Carbohydrates:</b>	0

**Nutrition Facts**

Servings per Recipe: 9

**Amount Per Serving**

**Calories** 144                      **Calories from Fat:** 130

**% Daily Values\***

<b>Total Fat</b> 15g	24%
Saturated Fat 10g	48%
<b>Cholesterol</b> 50mg	17%
<b>Sodium</b> 63mg	3%
<b>Total Carbohydrates</b> 2g	1%
Dietary Fiber 1g	4%
<b>Protein</b> 1g	
<b>Vitamin A</b>	12%
<b>Vitamin C</b>	0%
<b>Calcium</b>	2%
<b>Iron</b>	3%

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