



BAKER'S ONE BOWL Chocolate Cake

 Dairy Free

READY IN



55 min.

SERVINGS



55

CALORIES



80 kcal

DESSERT

Ingredients

- 1 tsp baking soda
- 0.8 cup butter (1-)
- 3 eggs
- 2.5 cups flour divided
- 0.3 tsp salt
- 4 oz baker's semi-sweet chocolate
- 1.5 cups sugar
- 2 tsp vanilla

1.5 cups water

Equipment

bowl

oven

hand mixer

toothpicks

microwave

Directions

Preheat oven to 350F. Microwave chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted. Stir in sugar.

Add eggs, 1 at a time, beating with electric mixer on low speed after each addition until well blended.

Add vanilla; mix well.

Add 1/2 cup of the flour, the baking soda and salt; beat until well blended.

Add remaining 2 cups flour alternately with water, beating until well blended after each addition.

Pour evenly into 2 greased and floured 9-inch round cake pans.

Bake 35 min. or until toothpick inserted in centers comes out clean. Cool in pans 10 min.; remove from pans. Cool completely on wire racks.

Spread with your favorite frosting, if desired. (NOTE: Nutrition information is for unfrosted cake.)

Nutrition Facts



PROTEIN 5.21% FAT 40.27% CARBS 54.52%

Properties

Glycemic Index:2.64, Glycemic Load:6.94, Inflammation Score:-1, Nutrition Score:1.4678260830595%

Nutrients (% of daily need)

Calories: 79.75kcal (3.99%), Fat: 3.58g (5.51%), Saturated Fat: 1.06g (6.59%), Carbohydrates: 10.91g (3.64%), Net Carbohydrates: 10.6g (3.85%), Sugar: 6.24g (6.94%), Cholesterol: 9.05mg (3.02%), Sodium: 66.76mg (2.9%), Alcohol: 0.05g (100%), Alcohol %: 0.26% (100%), Protein: 1.04g (2.09%), Selenium: 2.87µg (4.1%), Manganese: 0.07mg (3.37%), Vitamin B1: 0.05mg (3.1%), Folate: 11.56µg (2.89%), Vitamin B2: 0.04mg (2.49%), Vitamin A: 124.72IU (2.49%), Iron: 0.44mg (2.44%), Copper: 0.04mg (1.86%), Vitamin B3: 0.36mg (1.78%), Phosphorus: 16.97mg (1.7%), Magnesium: 5.34mg (1.34%), Fiber: 0.32g (1.27%)