



Beatty's Chocolate Cake

 Popular

READY IN



95 min.

SERVINGS



8

CALORIES



820 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 teaspoons baking soda
- ☐ 8 servings butter for greasing the pans
- ☐ 1 cup buttermilk
- ☐ 0.8 cups cocoa powder good
- ☐ 1 cup freshly coffee hot brewed
- ☐ 1.3 cups confectioners' sugar sifted
- ☐ 1 extra large egg yolk at room temperature

- ☐ 2 extra large eggs at room temperature
- ☐ 1.8 cups flour all-purpose plus more for pans
- ☐ 1 tablespoon coffee powder instant
- ☐ 1 teaspoon kosher salt
- ☐ 6 ounces bittersweet chocolate good (recommended: Callebaut)
- ☐ 2 cups sugar
- ☐ 0.5 pound butter unsalted at room temperature (2 sticks)
- ☐ 1 teaspoon vanilla extract pure
- ☐ 0.5 cup vegetable oil

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ blender
- ☐ hand mixer
- ☐ spatula
- ☐ offset spatula

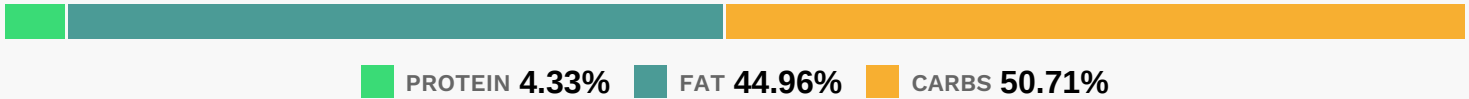
Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 350 degrees F. Butter two 8-inch x 2-inch round cake pans. Line with parchment paper, then butter and flour the pans.
- ☐ Sift the flour, sugar, cocoa, baking soda, baking powder, and salt into the bowl of an electric mixer fitted with a paddle attachment and mix on low speed until combined. In another bowl, combine the buttermilk, oil, eggs, and vanilla. With the mixer on low speed, slowly add the wet ingredients to the dry. With mixer still on low, add the coffee and stir just to combine,

scraping the bottom of the bowl with a rubber spatula.

- ☐ Pour the batter into the prepared pans and bake for 35 to 40 minutes, until a cake tester comes out clean. Cool in the pans for 30 minutes, then turn them out onto a cooling rack and cool completely.
- ☐ Place 1 layer, flat side up, on a flat plate or cake pedestal. With a knife or offset spatula, spread the top with frosting.
- ☐ Place the second layer on top, rounded side up, and spread the frosting evenly on the top and sides of the cake.
- ☐ Chop the chocolate and place it in a heat-proof bowl set over a pan of simmering water. Stir until just melted and set aside until cooled to room temperature.
- ☐ In the bowl of an electric mixer fitted with a paddle attachment, beat the butter on medium-high speed until light yellow and fluffy, about 3 minutes.
- ☐ Add the egg yolk and vanilla and continue beating for 3 minutes. Turn the mixer to low, gradually add the confectioners' sugar, then beat at medium speed, scraping down the bowl as necessary, until smooth and creamy. Dissolve the coffee powder in 2 teaspoons of the hottest tap water. On low speed, add the chocolate and coffee to the butter mixture and mix until blended. Don't whip!
- ☐ Spread immediately on the cooled cake.

Nutrition Facts



Properties

Glycemic Index:39.76, Glycemic Load:50.58, Inflammation Score:-7, Nutrition Score:15.360869542412%

Flavonoids

Catechin: 5.23mg, Catechin: 5.23mg, Catechin: 5.23mg, Catechin: 5.23mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 15.85mg, Epicatechin: 15.85mg, Epicatechin: 15.85mg, Epicatechin: 15.85mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.82mg, Quercetin: 0.82mg, Quercetin: 0.82mg, Quercetin: 0.82mg

Nutrients (% of daily need)

Calories: 819.74kcal (40.99%), Fat: 42.38g (65.2%), Saturated Fat: 24.15g (150.94%), Carbohydrates: 107.53g (35.84%), Net Carbohydrates: 102.11g (37.13%), Sugar: 77.87g (86.52%), Cholesterol: 152.66mg (50.89%), Sodium: 711.12mg (30.92%), Alcohol: 0.17g (100%), Alcohol %: 0.09% (100%), Caffeine: 68.3mg (22.77%), Protein: 9.19g

(18.37%), Manganese: 0.81mg (40.36%), Copper: 0.64mg (32.05%), Selenium: 19.7µg (28.15%), Iron: 4.18mg (23.23%), Magnesium: 92.26mg (23.07%), Phosphorus: 227.76mg (22.78%), Fiber: 5.42g (21.69%), Vitamin A: 1001.58IU (20.03%), Vitamin B2: 0.34mg (20.01%), Vitamin B1: 0.26mg (17.15%), Folate: 65.58µg (16.39%), Zinc: 1.7mg (11.31%), Vitamin B3: 2.26mg (11.28%), Calcium: 112.63mg (11.26%), Potassium: 381.56mg (10.9%), Vitamin E: 1.38mg (9.17%), Vitamin K: 9.35µg (8.9%), Vitamin D: 1.22µg (8.11%), Vitamin B5: 0.71mg (7.13%), Vitamin B12: 0.4µg (6.69%), Vitamin B6: 0.07mg (3.64%)