



Best Chocolate Cake with Fudge Frosting

READY IN



75 min.

SERVINGS



12

CALORIES



597 kcal

DESSERT

Ingredients

- ☐ 2 cups flour all-purpose
- ☐ 2 cups sugar
- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon salt
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 cup shortening
- ☐ 0.8 cup water
- ☐ 0.8 cup buttermilk
- ☐ 1 teaspoon vanilla

- ☐ 4 oz baker's chocolate unsweetened cooled melted
- ☐ 2 eggs
- ☐ 2 cups sugar
- ☐ 0.5 cup shortening
- ☐ 3 oz baker's chocolate unsweetened
- ☐ 0.7 cup milk
- ☐ 0.5 teaspoon salt
- ☐ 2 teaspoons vanilla

Equipment

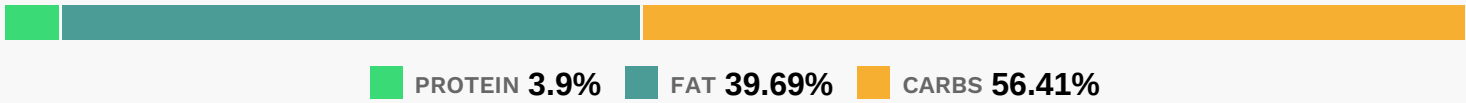
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F. Grease and flour bottom and sides of 13x9-inch pan, two 9-inch round cake pans, or three 8-inch round cake pans. In large bowl, beat all cake ingredients with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally.
- ☐ Pour into pan(s).
- ☐ Bake rectangle 40 to 45 minutes, rounds 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool rectangle in pan on cooling rack. Cool rounds 10 minutes; remove from pans to cooling rack. Cool completely.
- ☐ In 2 1/2-quart saucepan, mix all frosting ingredients except vanilla.
- ☐ Heat to rolling boil, stirring occasionally. Boil 1 minute without stirring.

Place saucepan in bowl of ice and water. Beat until frosting is smooth and spreadable; stir in vanilla. Frost rectangle or fill and frost layers with frosting.

Nutrition Facts



Properties

Glycemic Index:31.35, Glycemic Load:58.55, Inflammation Score:-4, Nutrition Score:11.214782559353%

Flavonoids

Catechin: 10.64mg, Catechin: 10.64mg, Catechin: 10.64mg, Catechin: 10.64mg Epicatechin: 23.45mg, Epicatechin: 23.45mg, Epicatechin: 23.45mg, Epicatechin: 23.45mg

Nutrients (% of daily need)

Calories: 597.26kcal (29.86%), Fat: 27.78g (42.74%), Saturated Fat: 10.42g (65.12%), Carbohydrates: 88.82g (29.61%), Net Carbohydrates: 85.52g (31.1%), Sugar: 68.28g (75.86%), Cholesterol: 30.56mg (10.19%), Sodium: 437.43mg (19.02%), Alcohol: 0.34g (100%), Alcohol %: 0.25% (100%), Caffeine: 13.23mg (4.41%), Protein: 6.14g (12.27%), Manganese: 0.84mg (42.01%), Copper: 0.58mg (29.09%), Iron: 4.04mg (22.47%), Selenium: 11.87µg (16.95%), Magnesium: 62.99mg (15.75%), Vitamin B1: 0.21mg (13.93%), Phosphorus: 133.32mg (13.33%), Fiber: 3.31g (13.23%), Zinc: 1.96mg (13.04%), Vitamin B2: 0.21mg (12.42%), Folate: 46.95µg (11.74%), Vitamin K: 10.86µg (10.35%), Vitamin E: 1.22mg (8.13%), Vitamin B3: 1.49mg (7.46%), Calcium: 69.22mg (6.92%), Potassium: 213.16mg (6.09%), Vitamin B5: 0.46mg (4.56%), Vitamin B12: 0.21µg (3.46%), Vitamin D: 0.49µg (3.27%), Vitamin B6: 0.04mg (2.01%), Vitamin A: 86.31IU (1.73%)