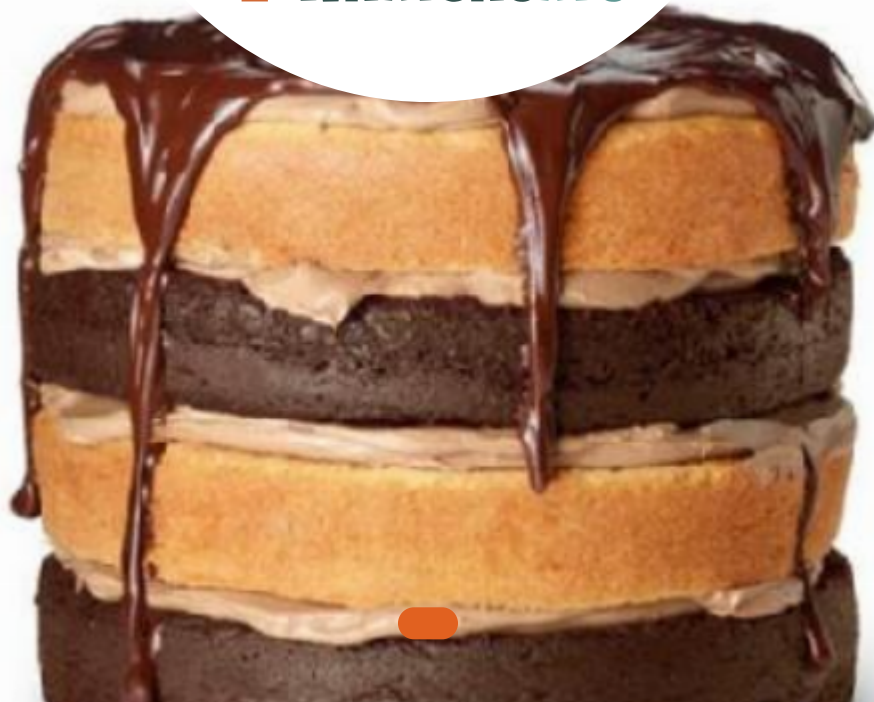




Black-and-White Mocha Cake

READY IN



330 min.

SERVINGS



20

CALORIES



709 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 tablespoon rum / brandy / coffee liqueur
- ☐ 1.5 cups confectioners' sugar
- ☐ 3 large eggs at room temperature
- ☐ 4 large eggs at room temperature
- ☐ 2.5 cups flour all-purpose
- ☐ 3 cups flour all-purpose plus more for the pans

- ☐ 0.7 cup heavy cream
- ☐ 0.8 cup heavy cream
- ☐ 2 teaspoons espresso powder instant
- ☐ 8 ounces chocolate finely chopped
- ☐ 0.5 teaspoon salt
- ☐ 1 pinch salt
- ☐ 1 teaspoon salt
- ☐ 6 ounces bittersweet chocolate finely chopped
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 1.5 cups sugar
- ☐ 2 cups sugar
- ☐ 2 sticks butter unsalted plus more for the pans at room temperature
- ☐ 2.5 sticks butter unsalted at room temperature
- ☐ 1 cup cocoa powder unsweetened (natural or Dutch process)
- ☐ 1 tablespoon cocoa powder unsweetened
- ☐ 1 tablespoon vanilla extract
- ☐ 1 teaspoon vanilla extract
- ☐ 2 teaspoons vanilla extract
- ☐ 0.8 cup vegetable oil

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender

- ☐ toothpicks
- ☐ microwave
- ☐ spatula
- ☐ measuring cup
- ☐ serrated knife

Directions

- ☐ Heat the heavy cream, semisweet chocolate and espresso powder in a heatproof bowl set over a saucepan of simmering water (do not let the bowl touch the water), stirring, until the chocolate is melted and the ganache is smooth. Stir in the vanilla and coffee liqueur.
- ☐ Remove the bowl from the pan; set aside until cool and thick but still pourable, about 1 hour.
- ☐ Put the milk chocolate in a microwave-safe bowl; microwave in 30-second intervals, stirring, until smooth.
- ☐ Let cool.
- ☐ Beat the butter and salt in a large bowl with a mixer on medium speed until smooth and fluffy, 2 to 3 minutes.
- ☐ Add the melted milk chocolate and beat until combined. Gradually beat in the confectioners' sugar until smooth.
- ☐ Add the cocoa powder and vanilla, increase the mixer speed to medium high and beat until smooth, 2 to 3 minutes.
- ☐ Assemble the cake: Put 1 chocolate cake layer on a platter; spread 3/4 cup filling on top. Top with a vanilla cake layer and spread with another 3/4 cup filling. Repeat to make 4 layers, ending with a vanilla cake layer.
- ☐ Spread the remaining filling on top and refrigerate until firm, at least 30 minutes.
- ☐ Pour the ganache over the cake, letting it drip down the sides.
- ☐ Let set at room temperature before slicing, about 30 minutes.
- ☐ Photograph by Levi Brown
- ☐ Preheat the oven to 350 degrees F. Coat two 9-inch-round cake pans with cooking spray and line the bottoms with parchment paper.
- ☐ Whisk the cocoa powder and 1 1/2 cups boiling water in a medium bowl until smooth; set aside.

- ☐ Whisk the flour, sugar, baking powder, baking soda and salt in a large bowl until combined.
- ☐ Add the eggs, vegetable oil, sour cream and vanilla and beat with a mixer on medium speed until smooth, about 1 minute. Reduce the mixer speed to low; beat in the cocoa mixture in a steady stream until just combined, then finish mixing with a rubber spatula. (The batter will be thin.)
- ☐ Divide the batter between the prepared pans and tap the pans against the counter to help the batter settle.
- ☐ Bake until a toothpick inserted into the middle comes out clean, 30 to 40 minutes.
- ☐ Transfer to racks and let cool 10 minutes, then run a knife around the edge of the pans and turn the cakes out onto the racks to cool completely.
- ☐ Remove the parchment. Trim the tops of the cakes with a long serrated knife to make them level, if desired.
- ☐ Preheat the oven to 350 degrees F. Butter two 9-inch-round cake pans and line the bottoms with parchment paper; butter the parchment and dust the pans with flour, tapping out the excess.
- ☐ Whisk 3 cups flour, the baking powder and salt in a bowl until combined. Beat 2 sticks butter and the sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Reduce the mixer speed to medium; beat in the eggs, one at a time, scraping down the bowl as needed. Beat in the vanilla. (The mixture may look separated at this point.)
- ☐ Mix 1/2 cup water with the cream in a liquid measuring cup or bowl. Beat the flour mixture into the butter mixture in 3 batches, alternating with the cream mixture, beginning and ending with flour, until just smooth.
- ☐ Divide the batter between the prepared pans.
- ☐ Bake until the cakes are lightly golden on top and the centers spring back when pressed, 25 to 30 minutes.
- ☐ Transfer to racks and let cool 10 minutes, then run a knife around the edge of the pans and turn the cakes out onto the racks to cool completely.
- ☐ Remove the parchment. Trim the tops of the cakes with a long serrated knife to make them level, if desired.

Nutrition Facts



 **PROTEIN 4.63%**  **FAT 48.44%**  **CARBS 46.93%**

Properties

Glycemic Index:25.84, Glycemic Load:46.29, Inflammation Score:-7, Nutrition Score:13.043478320474%

Flavonoids

Catechin: 2.95mg, Catechin: 2.95mg, Catechin: 2.95mg, Catechin: 2.95mg Epicatechin: 8.94mg, Epicatechin: 8.94mg, Epicatechin: 8.94mg, Epicatechin: 8.94mg Quercetin: 0.46mg, Quercetin: 0.46mg, Quercetin: 0.46mg, Quercetin: 0.46mg

Nutrients (% of daily need)

Calories: 709.48kcal (35.47%), Fat: 39.33g (60.52%), Saturated Fat: 22.89g (143.05%), Carbohydrates: 85.74g (28.58%), Net Carbohydrates: 81.82g (29.75%), Sugar: 54.14g (60.16%), Cholesterol: 142.72mg (47.57%), Sodium: 365.5mg (15.89%), Alcohol: 0.59g (100%), Alcohol %: 0.42% (100%), Caffeine: 28.4mg (9.47%), Protein: 8.46g (16.92%), Manganese: 0.59mg (29.57%), Selenium: 19.96µg (28.51%), Copper: 0.42mg (20.85%), Vitamin B2: 0.35mg (20.69%), Vitamin A: 1017.76IU (20.36%), Iron: 3.54mg (19.67%), Vitamin B1: 0.29mg (19.42%), Folate: 74.71µg (18.68%), Phosphorus: 184.3mg (18.43%), Magnesium: 63.14mg (15.78%), Fiber: 3.92g (15.67%), Vitamin B3: 2.35mg (11.75%), Calcium: 105.52mg (10.55%), Zinc: 1.26mg (8.4%), Vitamin E: 1.19mg (7.93%), Potassium: 246.99mg (7.06%), Vitamin K: 7.01µg (6.68%), Vitamin D: 1µg (6.67%), Vitamin B5: 0.55mg (5.55%), Vitamin B12: 0.25µg (4.22%), Vitamin B6: 0.07mg (3.37%)