



## Bumpy Cake (Chocolate Cake with Vanilla Buttercream and Chocolate Fudge)

♥♥ Popular

READY IN



195 min.

SERVINGS



12

CALORIES



673 kcal

DESSERT

### Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 0.5 cup buttermilk room temperature
- ☐ 0.5 cup canola oil
- ☐ 0.5 cup hot-brewed coffee black hot
- ☐ 2.5 cups powdered sugar
- ☐ 0.8 cup t brown sugar dark packed
- ☐ 0.3 cup corn syrup dark

- ☐ 2 eggs lightly beaten
- ☐ 2 cups flour all-purpose
- ☐ 2.5 cups powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 1 cup sugar
- ☐ 16 tablespoons butter unsalted cut into tablespoon-sized pieces (2 sticks)
- ☐ 0.3 cup dutch-processed cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup shortening
- ☐ 0.8 cup granulated sugar white

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ baking pan
- ☐ kitchen thermometer
- ☐ stand mixer
- ☐ spatula

## Directions

- ☐ Set oven rack to the middle position and preheat oven to 375°F. Grease a 9- by 13-inch pan or baking dish with butter.
- ☐ Add 2 tablespoons cocoa powder to pan and shake and tap pan gently until the butter is completely coated in cocoa. Tip out excess.

- ☐ In the bowl of a stand mixer, combine cocoa and coffee, beat on medium speed for 30 seconds.
- ☐ Add oil, beat for 30 seconds; add buttermilk, beat for 30 seconds; add baking soda, beat for 30 seconds; add salt, beat for 30 seconds; add vanilla, beat for 30 seconds; add eggs, beat for 30 seconds; add sugars, beat for 30 seconds.
- ☐ Add flour and beat about 5 minutes to remove any lumps. Batter may begin to bubble.
- ☐ Pour batter into prepared pan and use spatula to smooth top.
- ☐ Bake until cake tester comes out clean, 35 to 40 minutes.
- ☐ Transfer to a rack and allow to cool for at least 30 minutes.
- ☐ Transfer to the freezer for at least an hour and up to overnight.
- ☐ For the Buttercream: In the bowl of a stand mixer fitted with a paddle attachment, cream together butter and shortening on medium speed until light and fluffy, about 3 minutes.
- ☐ Add confectioners' sugar and mix to fully incorporate, about 1 minute.
- ☐ Add vanilla extract and mix until blended, about 30 seconds.
- ☐ Transfer frosting to a piping bag fitted with a large round tip. Refrigerate for at least 15 minutes to firm up frosting.
- ☐ Pipe frosting crosswise into seven 1-inch wide lines spaced 1-inch apart (each "bump" should run the length of the cake, 9-inches long). Return cake to the freezer for at least 30 minutes to set the frosting.
- ☐ For the Fudge: In a large bowl whisk together buttermilk, confectioner's sugar and vanilla and set aside. In a medium saucepan, combine, sugar, cocoa, corn syrup, salt and 1 stick worth of butter. Stir occasionally to fully incorporate butter as it's melting then bring mixture to a boil over medium high heat.
- ☐ Cook until mixture registers 240°F on a candy or instant read thermometer (a small amount dropped into cold water should form a soft, malleable ball), then remove from heat. While whisking constantly, add hot mixture to buttermilk mixture.
- ☐ Add remaining butter pieces and continue whisking until fully incorporated and mixture has cooled (frosting must be only slightly warm).
- ☐ Remove frosted cake from freezer and pour cooled frosting over the cake in long strokes to cover buttercream rolls completely. Note: frosting will be thin and saucelike. Working quickly and evenly you'll be able to completely cover the bumps with a thin layer of frosting, while "frosting runoff" will create fudgy pockets along the surface beside the bumps that will firm up in the freezer. Return cake to freezer for at least 30 minutes more to set. A smaller, paring

knife is most effective for cutting while maintaining the cake's unique look.

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Serve chilled and store leftovers in refrigerator or freezer.

## Nutrition Facts



### Properties

Glycemic Index:28.02, Glycemic Load:38.63, Inflammation Score:-4, Nutrition Score:6.461304332899%

### Flavonoids

Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg Epicatechin: 4.7mg, Epicatechin: 4.7mg, Epicatechin: 4.7mg, Epicatechin: 4.7mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

### Nutrients (% of daily need)

Calories: 673.25kcal (33.66%), Fat: 22.93g (35.28%), Saturated Fat: 11.44g (71.49%), Carbohydrates: 117.66g (39.22%), Net Carbohydrates: 116.22g (42.26%), Sugar: 99.36g (110.4%), Cholesterol: 68.51mg (22.84%), Sodium: 229.35mg (9.97%), Alcohol: 0.11g (100%), Alcohol %: 0.08% (100%), Caffeine: 9.44mg (3.15%), Protein: 4.05g (8.11%), Selenium: 11.13µg (15.9%), Manganese: 0.26mg (13.08%), Vitamin B1: 0.18mg (11.82%), Vitamin B2: 0.19mg (11.14%), Folate: 43.73µg (10.93%), Vitamin A: 522.58IU (10.45%), Iron: 1.62mg (8.98%), Vitamin E: 1.12mg (7.48%), Copper: 0.15mg (7.44%), Phosphorus: 69.44mg (6.94%), Vitamin B3: 1.34mg (6.71%), Fiber: 1.45g (5.79%), Magnesium: 21.09mg (5.27%), Vitamin K: 5.09µg (4.85%), Calcium: 40.49mg (4.05%), Vitamin D: 0.56µg (3.71%), Vitamin B5: 0.34mg (3.43%), Potassium: 116.08mg (3.32%), Zinc: 0.48mg (3.17%), Vitamin B12: 0.14µg (2.38%), Vitamin B6: 0.04mg (1.77%)