



Chocolate Blackout Wedding Cake with Coconut Buttercream

READY IN



75 min.

SERVINGS



12

CALORIES



1581 kcal

DESSERT

Ingredients

- 3 tablespoons ancho chile powder
- 0.3 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 0.5 pound bittersweet chocolate finely chopped (recommended: Valrhona)
- 0.5 cup buttermilk room temperature
- 1.3 cups cake flour
- 0.5 cup coconut milk sweetened (recommended: Coco Lopez)
- 0.5 cup hot-brewed coffee hot

- 0.5 cup plus light
- 6 egg yolks
- 3 large eggs
- 1.5 cups granulated sugar
- 2 cups heavy cream
- 0.5 teaspoon salt
- 0.5 pound bittersweet chocolate finely chopped (recommended: Callebaut)
- 0.8 cup sugar
- 0.5 cup toffee bits
- 1 pound butter unsalted cut into small pieces at room temperature
- 10 tablespoons butter unsalted room temperature
- 0.5 cup cocoa powder unsweetened (best quality like Valrhona)
- 2 pounds coconut or unsweetened thick flaked (can be found at health food stores)
- 1 tablespoon vanilla extract
- 1 teaspoon vanilla extract

Equipment

- bowl
- frying pan
- sauce pan
- baking paper
- oven
- whisk
- wire rack
- blender
- hand mixer
- stand mixer
- measuring cup
- candy thermometer

Directions

- Set a rack in the middle of the oven and preheat to 350 degrees. F. Lightly grease 2 (9-inch) cake pans and line the bottoms with disks of parchment paper. Sift the flour, cocoa, ancho chile powder, baking soda, baking powder, and salt onto a sheet of waxed paper. Sift again.
- Place butter and sugar in the bowl of an electric mixer fitted with the paddle attachment and beat at high speed until smooth and fluffy.
- Add the eggs, 1 at a time, beating until each is incorporated. Continue beating, scraping down the sides of the bowl if necessary, until light and fluffy, about 5 more minutes. With the mixer on low speed, beat in 1/3 of the flour mixture. Beat in the vanilla, half of the buttermilk and half of the coffee, then another 1/3 of the flour mixture. Beat in the remaining buttermilk and coffee, then the remaining flour mixture.
- Spread the batter evenly in prepared pans.
- Bake for 30 minutes, or until the centers spring back when lightly pressed. Cool the cakes in the pan on a wire rack.
- Bring heavy cream to a simmer in a small saucepan.
- Place chocolate in a large bowl, pour heavy cream over and let sit for 1 minute. Gently whisk until combined.
- Place the ganache over a bowl filled with ice water to chill slightly, whisking occasionally.
- Remove ganache from the ice and whip with a whisk until light and fluffy. Fold in the toffee bits.
- In the bowl of a stand mixer fitted with a wire whip attachment, beat the egg yolks at medium-high speed until creamy and pale yellow, about 5 minutes. In a nonstick saucepan, combine the sugar and corn syrup.
- Place over medium-high heat and bring to a full rolling boil without stirring and cook until it reaches soft-ball stage (238 to 242 degrees F) on a candy thermometer. Immediately pour the mixture into a buttered heat proof measuring cup to halt the cooking.
- Add a small amount of the syrup to the beaten egg yolks, turn on the mixer to high speed, and beat for about 5 seconds. Continue stopping the mixer, adding syrup, and beating in the same manner until all of the syrup is incorporated and the mixture is cooled completely.
- Add the butter, 1 piece at a time, and beat until incorporated before adding the next piece. When all of the butter has been blended in, add the vanilla and coconut milk and continue beating until combined.

- Slice each cake in half horizontally to make 4 layers total.
- Place the first layer down and spread with a thin layer of the Ganache. Repeat with the remaining cake layers and ganache, ending with a cake layer.
- Spread a thin layer of the buttercream over the entire cake. This is called a crumb coat. Chill the cake for about 30 minutes. Frost entire cake with the remaining buttercream. Press coconut into the sides of the cake.

Nutrition Facts

PROTEIN 3.7%

FAT 69.72%

CARBS 26.58%

Properties

Glycemic Index:33.35, Glycemic Load:37.8, Inflammation Score:-9, Nutrition Score:28.702173823896%

Flavonoids

Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 1581.38kcal (79.07%), Fat: 126.98g (195.35%), Saturated Fat: 90.89g (568.06%), Carbohydrates: 108.94g (36.31%), Net Carbohydrates: 90.91g (33.06%), Sugar: 77.53g (86.14%), Cholesterol: 308.5mg (102.83%), Sodium: 344.13mg (14.96%), Alcohol: 0.49g (100%), Alcohol %: 0.19% (100%), Caffeine: 44.7mg (14.9%), Protein: 15.15g (30.3%), Manganese: 2.9mg (145.17%), Fiber: 18.03g (72.13%), Copper: 1.3mg (64.92%), Vitamin A: 2758.76IU (55.18%), Selenium: 35.16µg (50.22%), Magnesium: 168.23mg (42.06%), Phosphorus: 411.08mg (41.11%), Iron: 6.47mg (35.92%), Potassium: 847.1mg (24.2%), Zinc: 3.61mg (24.1%), Vitamin E: 3.35mg (22.34%), Vitamin B2: 0.37mg (21.52%), Vitamin B6: 0.36mg (18.24%), Vitamin B5: 1.5mg (15%), Vitamin D: 2.24µg (14.95%), Calcium: 135.67mg (13.57%), Vitamin K: 10.34µg (9.85%), Vitamin B12: 0.56µg (9.32%), Folate: 35.89µg (8.97%), Vitamin B1: 0.12mg (8.19%), Vitamin B3: 1.33mg (6.66%), Vitamin C: 1.41mg (1.7%)