



Chocolate Butter Cake

 Popular

READY IN



60 min.

SERVINGS



10

CALORIES



762 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 1 cup buttermilk
- ☐ 3 t.buttermilk cold plus more if needed) — room temperature not
- ☐ 8 oz cake flour
- ☐ 1 cup natural cocoa powder unsweetened (not Dutch process)
- ☐ 1 cup freshly coffee cooled room temperature brewed
- ☐ 2 large eggs
- ☐ 2 cups granulated sugar

- ☐ 3 cups powdered sugar sifted ()
- ☐ 0.5 teaspoon salt
- ☐ 1 pinch salt — if using butter salted
- ☐ 6 oz butter unsalted salted room temperature (important)
- ☐ 1.5 oz semi-sweet chocolate
- ☐ 8 ounces butter unsalted at room temperature
- ☐ 1.5 oz chocolate unsweetened
- ☐ 3 T cocoa powder unsweetened
- ☐ 1.5 teaspoons vanilla

Equipment

- ☐ bowl
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ double boiler
- ☐ toothpicks
- ☐ stand mixer
- ☐ microwave

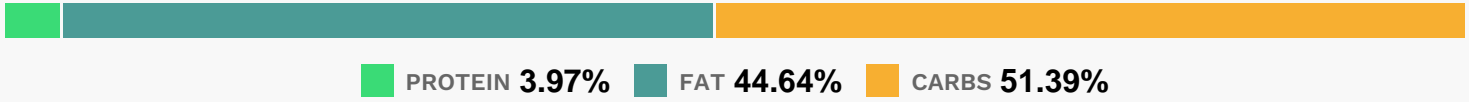
Directions

- ☐ Preheat the oven to 350F. Spray 2 8-inch round cake pans with flour-added cooking spray. Line bottoms with rounds of parchment paper.
- ☐ Combine the flour, sugar, cocoa, baking soda and salt in mixing bowl and stir very well to combine.
- ☐ Add the soft butter and buttermilk and blend on low (I used a stand mixer with a paddle) until smooth.
- ☐ Whisk the eggs, vanilla and cooled coffee together in another bowl and add to the batter in 3 additions, scraping down the sides of the bowl and mixing until blended. Try not to beat a lot

of air into the egg mixture as you add it – just stir well. Scrape bottom of bowl and make sure to mix in all batter.Divide the batter among the pans and bake on center rack for 38 to 44 minutes or until a wooden toothpick inserted in the center comes out clean.

- ☐
- Let cool in pans for about 5 minutes, the turn invert onto wire racks to cool completely.
- ☐
- Remove parchment when cool.Chocolate Frosting: Melt both chocolates in microwave, double boiler or bowl set over barely simmering water; set aside to cool.Beat the butter until creamy. Make sure it’s not too cold or it might cause the chocolate to re–solidify. Stir in the cocoa power, about a cup of the powdered sugar, and the cooled melted chocolate. Scrape sides of bowl and beat well; add remaining powdered sugar, then add room temperature milk, vanilla and salt, beating and scraping until you get the consistency you like.

Nutrition Facts



Properties

Glycemic Index:19.91, Glycemic Load:38.95, Inflammation Score:-7, Nutrition Score:11.927391301031%

Flavonoids

Catechin: 9.36mg, Catechin: 9.36mg, Catechin: 9.36mg, Catechin: 9.36mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 26.12mg, Epicatechin: 26.12mg, Epicatechin: 26.12mg, Epicatechin: 26.12mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 1.03mg, Quercetin: 1.03mg, Quercetin: 1.03mg, Quercetin: 1.03mg

Nutrients (% of daily need)

Calories: 761.64kcal (38.08%), Fat: 39.76g (61.17%), Saturated Fat: 24.37g (152.29%), Carbohydrates: 103.01g (34.34%), Net Carbohydrates: 97.64g (35.5%), Sugar: 78.31g (87.01%), Cholesterol: 125.46mg (41.82%), Sodium: 384.95mg (16.74%), Alcohol: 0.21g (100%), Alcohol %: 0.12% (100%), Caffeine: 40.04mg (13.35%), Protein: 7.96g (15.91%), Manganese: 0.82mg (41.12%), Copper: 0.65mg (32.28%), Selenium: 15.99µg (22.85%), Vitamin A: 1088.51IU (21.77%), Fiber: 5.38g (21.51%), Magnesium: 83.44mg (20.86%), Phosphorus: 176.14mg (17.61%), Iron: 2.87mg (15.95%), Zinc: 1.68mg (11.23%), Vitamin B2: 0.18mg (10.52%), Potassium: 308.16mg (8.8%), Vitamin E: 1.2mg (7.98%), Vitamin D: 1.11µg (7.41%), Calcium: 67.91mg (6.79%), Vitamin B5: 0.5mg (4.96%), Folate: 19.61µg (4.9%), Vitamin B12: 0.28µg (4.6%), Vitamin K: 3.95µg (3.76%), Vitamin B1: 0.05mg (3.64%), Vitamin B3: 0.65mg (3.25%), Vitamin B6: 0.05mg (2.54%)