



Chocolate Butterschnapps Cake

READY IN



45 min.

SERVINGS



6

CALORIES



1156 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 2 tablespoons amaretto
- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 6 tablespoons butter
- ☐ 0.5 cup butterscotch schnapps divided
- ☐ 0.5 cup butterscotch chips
- ☐ 2 eggs
- ☐ 0.8 cup flour all-purpose
- ☐ 1 cup heavy whipping cream

- ☐ 0.5 teaspoon salt
- ☐ 2 cups semi chocolate chips
- ☐ 0.3 cup slivered almonds
- ☐ 3 ounce chocolate unsweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 1.3 cups sugar white

Equipment

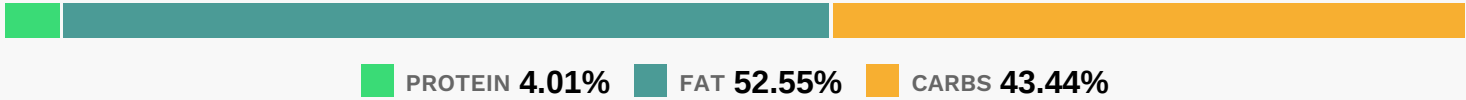
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ double boiler
- ☐ microwave
- ☐ spatula

Directions

- ☐ Melt unsweetened chocolate and butter or margarine in the top of a double boiler or in a bowl in the microwave. Stir until smooth. Set aside to cool.
- ☐ In a large bowl, beat eggs well. Gradually add sugar, and beat until fluffy.
- ☐ Add cooled chocolate mixture slowly; mix well. Stir in 1/4 cup schnapps, almond extract, and vanilla. Briefly stir together flour, baking powder, and salt; gradually add flour mixture to chocolate mixture.
- ☐ Mix only to combine. Stir in chips with spatula. Divide batter into two greased and floured, 8 inch, round cake pans.
- ☐ Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes, or until the cake tests done. Cool for 10 minutes in the pans.
- ☐ Meanwhile, bring the cream to a boil in a medium saucepan.
- ☐ Remove from heat, and stir in 12 ounces chocolate chips. Cover, and let stand 10 minutes.
- ☐ Remove lid, and stir in amaretto.
- ☐ Remove layers from pans.

- ☐ Brush with remaining schnapps.
- ☐ Place one layer on a serving plate.
- ☐ Pour 1/3 of the glaze over the layer, and then place the second layer over the first.
- ☐ Pour remaining glaze over the whole cake. Decorate with slivered almonds.

Nutrition Facts



Properties

Glycemic Index:59.52, Glycemic Load:51.27, Inflammation Score:-8, Nutrition Score:21.828695434591%

Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg Catechin: 9.18mg, Catechin: 9.18mg, Catechin: 9.18mg, Catechin: 9.18mg Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg Epicatechin: 20.13mg, Epicatechin: 20.13mg, Epicatechin: 20.13mg, Epicatechin: 20.13mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.12mg, Isorhamnetin: 0.12mg, Isorhamnetin: 0.12mg, Isorhamnetin: 0.12mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 1155.78kcal (57.79%), Fat: 68.73g (105.74%), Saturated Fat: 41.92g (262.02%), Carbohydrates: 127.83g (42.61%), Net Carbohydrates: 119.7g (43.53%), Sugar: 100.18g (111.31%), Cholesterol: 134.36mg (44.79%), Sodium: 459.72mg (19.99%), Alcohol: 1.64g (100%), Alcohol %: 0.81% (100%), Caffeine: 64.24mg (21.41%), Protein: 11.8g (23.59%), Manganese: 1.61mg (80.29%), Copper: 1.3mg (64.89%), Magnesium: 174.19mg (43.55%), Iron: 7.56mg (41.98%), Phosphorus: 326.89mg (32.69%), Fiber: 8.14g (32.55%), Selenium: 18.24µg (26.06%), Zinc: 3.55mg (23.69%), Vitamin A: 1056.66IU (21.13%), Vitamin B2: 0.35mg (20.71%), Vitamin E: 2.62mg (17.48%), Potassium: 591.46mg (16.9%), Calcium: 144.05mg (14.41%), Vitamin B1: 0.19mg (12.85%), Folate: 43.73µg (10.93%), Vitamin K: 9.92µg (9.45%), Vitamin B3: 1.85mg (9.24%), Vitamin B5: 0.68mg (6.78%), Vitamin D: 0.93µg (6.19%), Vitamin B12: 0.35µg (5.9%), Vitamin B6: 0.08mg (4.07%)