



## Chocolate Cake IV

READY IN



30 min.

SERVINGS



14

CALORIES



339 kcal

DESSERT

### Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 2 cups brown sugar light packed
- ☐ 0.5 cup butter softened
- ☐ 0.5 cup buttermilk
- ☐ 2.3 cups cake flour
- ☐ 14 servings chocolate curls
- ☐ 14 servings rum / brandy / coffee liqueur
- ☐ 3 large eggs
- ☐ 0.3 teaspoon ground cinnamon

- ☐ 0.5 teaspoon salt
- ☐ 2 teaspoons vanilla extract
- ☐ 14 servings shortening
- ☐ 1 cup water boiling

## Equipment

- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ wax paper

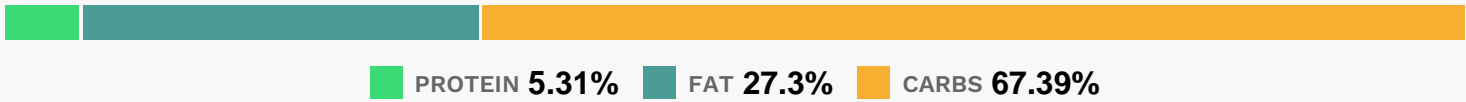
## Directions

- ☐ Coat 3 (8-inch) round cakepans with cooking spray. Line bottoms of pans with wax paper; grease wax paper with shortening, and set aside.
- ☐ Melt chocolate in a small saucepan over low heat, stirring until smooth; set aside.
- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating until light and fluffy.
- ☐ Add eggs, 1 at a time, beating just until yellow disappears after each addition. Stir in melted chocolate and vanilla.
- ☐ Sift together flour and next 3 ingredients; add to butter mixture alternately with buttermilk, beating at low speed just until blended, beginning and ending with flour mixture. Stir in boiling water.
- ☐ Pour batter evenly into prepared pans.
- ☐ Bake at 350 for 28 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks.
- ☐ Place 1 cake layer on a serving plate; spread top with 4 tablespoons Coffee Liqueur Ganache Icing.
- ☐ Spread half of Mocha-Chocolate Cream Filling evenly over ganache on cake layer. Top with second cake layer; spread top with 4 tablespoons Coffee Liqueur Ganache Icing and remaining Mocha-Chocolate Cream Filling. Top with remaining cake layer.
- ☐ Spread remaining Coffee Liqueur Ganache Icing on top and sides of cake.

☐

Garnish, if desired.

# Nutrition Facts



## Properties

Glycemic Index:10.93, Glycemic Load:9.57, Inflammation Score:-2, Nutrition Score:3.7773913041405%

## Nutrients (% of daily need)

Calories: 338.53kcal (16.93%), Fat: 9.64g (14.83%), Saturated Fat: 5.2g (32.5%), Carbohydrates: 53.55g (17.85%), Net Carbohydrates: 52.97g (19.26%), Sugar: 38.47g (42.75%), Cholesterol: 58.29mg (19.43%), Sodium: 327.18mg (14.23%), Alcohol: 3.45g (100%), Alcohol %: 3.83% (100%), Protein: 4.22g (8.43%), Selenium: 12.13µg (17.32%), Manganese: 0.2mg (10.18%), Vitamin A: 275.6IU (5.51%), Phosphorus: 53.85mg (5.38%), Calcium: 48.51mg (4.85%), Vitamin B2: 0.08mg (4.68%), Copper: 0.08mg (3.85%), Iron: 0.66mg (3.69%), Vitamin B5: 0.35mg (3.45%), Folate: 12.65µg (3.16%), Magnesium: 12.18mg (3.04%), Vitamin E: 0.46mg (3.03%), Potassium: 96.88mg (2.77%), Zinc: 0.39mg (2.59%), Vitamin B12: 0.15µg (2.51%), Fiber: 0.58g (2.32%), Vitamin D: 0.33µg (2.17%), Vitamin B6: 0.04mg (2.12%), Vitamin B1: 0.03mg (1.69%), Vitamin B3: 0.27mg (1.33%), Vitamin K: 1.3µg (1.24%)