

Chocolate Cake with Coffee Marscarpone Icing

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



564 kcal

DESSERT

Ingredients

- 1.5 tsp baking soda
- 1.3 stick butter
- 350 g chocolate dark
- 4 eggs
- 2 tbsp coffee instant
- 200 g marscarpone cheese
- 60 ml olive oil
- 200 g flour plain

- 1 tsp salt
- 2 tbsp sugar
- 1 tsp vanilla paste
- 1 tbsp water boiling
- 2 tbsp yogurt

Equipment

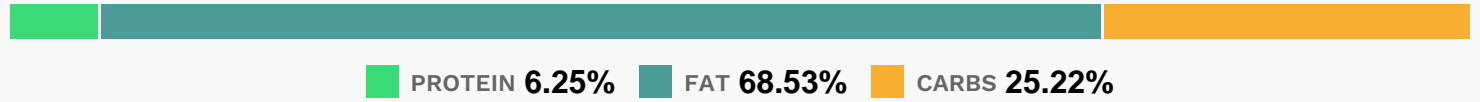
- bowl
- frying pan
- oven
- whisk
- wire rack
- double boiler
- microwave
- springform pan
- skewers

Directions

- Take everything out of the fridge so that all the ingredients can come to room temperature. Preheat the oven to 180C and line and butter a 24cm springform pan. Melt 350 g of the chocolate using either a double boiler over water, or by heating it in a microwave in 30 second intervals.
- Brush the melted chocolate onto the waxy side of the leaves, and leave to cool in a fridge or freezer until the chocolate sets. You can peel off the real leaves afterwards, leaving just their chocolate clones.
- Mix the flour, sugar, salt and bicarbonate soda in a large bowl and beat in the soft butter until you have a combined and creamy mixture. Now whisk together the yogurt, eggs, vanilla paste and olive oil and mix together with the dry ingredients.
- Mix in the chocolate too.
- Pour this batter into pan and bake for 40 minutes until a skewer inserted into the center comes out clean.

- Let the cake cool a wire rack 10 minutes before turning out.
- Let the cake cool for at least another 30 minutes so the icing doesn't melt.To make the icing, dissolve the coffee in the boiling water, then beat the coffee syrup, sugar and Marscarpone together until stiff peaks form.
- Spread the icing over the top of the cooled cake and top with the chocolate leaves.

Nutrition Facts



Properties

Glycemic Index:23.71, Glycemic Load:15.57, Inflammation Score:-6, Nutrition Score:13.246086956522%

Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Taste

Sweetness: 39.28%, Saltiness: 25.58%, Sourness: 13.03%, Bitterness: 44.22%, Savoriness: 11.52%, Fattiness: 100%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 564.18kcal (28.21%), Fat: 42.87g (65.95%), Saturated Fat: 22.86g (142.84%), Carbohydrates: 35.49g (11.83%), Net Carbohydrates: 31.14g (11.32%), Sugar: 11.41g (12.67%), Cholesterol: 117.41mg (39.14%), Sodium: 557.97mg (24.26%), Caffeine: 59.4mg (19.8%), Protein: 8.79g (17.58%), Manganese: 0.84mg (42.06%), Copper: 0.66mg (33.1%), Iron: 5.48mg (30.47%), Magnesium: 90.37mg (22.59%), Selenium: 14.93µg (21.34%), Phosphorus: 174.47mg (17.45%), Fiber: 4.36g (17.42%), Vitamin A: 745.63IU (14.91%), Vitamin B2: 0.22mg (12.84%), Vitamin B1: 0.18mg (11.86%), Folate: 45.58µg (11.39%), Zinc: 1.57mg (10.44%), Vitamin E: 1.52mg (10.15%), Potassium: 341.08mg (9.75%), Vitamin B3: 1.85mg (9.27%), Calcium: 76.31mg (7.63%), Vitamin K: 6.98µg (6.65%), Vitamin B5: 0.54mg (5.36%), Vitamin B12: 0.29µg (4.89%), Vitamin B6: 0.05mg (2.7%), Vitamin D: 0.36µg (2.37%)