



## Chocolate Cherry Cakes

READY IN



45 min.

SERVINGS



8

CALORIES



889 kcal

DESSERT

## Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1.8 cups cherries fresh with stems for garnish pitted
- ☐ 2 tablespoons confectioners' sugar
- ☐ 3 large eggs at room temperature
- ☐ 1.3 cups flour all-purpose
- ☐ 2.5 cups heavy cream
- ☐ 0.3 teaspoon salt
- ☐ 8 ounces bittersweet chocolate finely chopped
- ☐ 1.5 cups sugar

- ☐ 12 Tbsp butter unsalted softened
- ☐ 2 ounces chocolate unsweetened
- ☐ 0.5 cup cocoa unsweetened
- ☐ 1 teaspoon vanilla extract pure

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form
- ☐ cookie cutter
- ☐ microwave

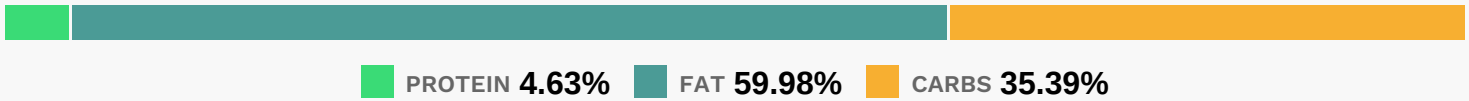
## Directions

- ☐ Make cake: Microwave unsweetened chocolate in a small microwavable bowl for 2 1/2 minutes at medium (50%) power. Stir; cook in 30-second increments until melted. Reserve.
- ☐ Preheat oven to 350F. Grease a 13-by-9-inch metal cake pan; line it with greased parchment paper.
- ☐ Cream butter and sugar with an electric mixer on high speed until fluffy, about 5 minutes. Beat in eggs one at a time, beating well after each addition.
- ☐ Add cocoa, baking powder, vanilla extract and salt; mix at low speed until blended.
- ☐ Mix flour in at low speed until just incorporated; mix in reserved chocolate until just incorporated.
- ☐ Batter will be thick. Scrape it into prepared pan and smooth top. Press pitted cherries into surface of batter at 1-inch intervals; bake 25 to 30 minutes, until a toothpick inserted into

center comes out clean. (Do not stick pick into a cherry.)

- ☐ Let cake cool for 10 minutes, invert pan onto a tray, then invert cake onto cooling rack; cool completely.
- ☐ Make frosting: Melt semisweet chocolate in 1 cup of cream in a small saucepan over medium heat; stir until smooth.
- ☐ Scrape into a bowl, then stir in second cup cream and chill for at least 2 hours. Beat cold chocolate cream with an electric mixer until thick (do not overbeat or mixture may become grainy).
- ☐ Assemble cakes: Beat 1/2 cup cream with confectioners' sugar until stiff but not dry. Using a 2 3/4-inch-diameter cookie cutter, cut out 8 rounds of cake; arrange on a platter. Frost cakes, dollop with whipped cream and top with a fresh cherry.

## Nutrition Facts



## Properties

Glycemic Index:32.39, Glycemic Load:38.14, Inflammation Score:-8, Nutrition Score:18.54608691257%

## Flavonoids

Cyanidin: 9.12mg, Cyanidin: 9.12mg, Cyanidin: 9.12mg, Cyanidin: 9.12mg Pelargonidin: 0.08mg, Pelargonidin: 0.08mg, Pelargonidin: 0.08mg, Pelargonidin: 0.08mg Peonidin: 0.45mg, Peonidin: 0.45mg, Peonidin: 0.45mg, Peonidin: 0.45mg Catechin: 9.36mg, Catechin: 9.36mg, Catechin: 9.36mg, Catechin: 9.36mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 22.12mg, Epicatechin: 22.12mg, Epicatechin: 22.12mg, Epicatechin: 22.12mg Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 1.23mg, Quercetin: 1.23mg, Quercetin: 1.23mg, Quercetin: 1.23mg

## Nutrients (% of daily need)

Calories: 888.55kcal (44.43%), Fat: 61.59g (94.75%), Saturated Fat: 37.65g (235.3%), Carbohydrates: 81.77g (27.26%), Net Carbohydrates: 75.17g (27.34%), Sugar: 56.18g (62.42%), Cholesterol: 201.29mg (67.1%), Sodium: 234.24mg (10.18%), Alcohol: 0.17g (100%), Alcohol %: 0.09% (100%), Caffeine: 42.41mg (14.14%), Protein: 10.7g (21.39%), Manganese: 1.04mg (52.07%), Copper: 0.86mg (43.06%), Vitamin A: 1760.34IU (35.21%), Iron: 5.33mg (29.58%), Magnesium: 115.72mg (28.93%), Phosphorus: 276.26mg (27.63%), Selenium: 18.78µg (26.84%), Fiber: 6.6g (26.39%), Vitamin B2: 0.38mg (22.42%), Calcium: 162.42mg (16.24%), Zinc: 2.4mg (16.01%), Potassium: 492.57mg (14.07%), Vitamin B1: 0.21mg (13.91%), Folate: 53.08µg (13.27%), Vitamin D: 1.88µg (12.56%), Vitamin E: 1.61mg

(10.73%), Vitamin B3: 1.72mg (8.62%), Vitamin B5: 0.76mg (7.57%), Vitamin K: 7.48µg (7.13%), Vitamin B12: 0.37µg (6.22%), Vitamin B6: 0.1mg (5%), Vitamin C: 2.56mg (3.1%)