



## Chocolate Chocolate Cake

READY IN



270 min.

SERVINGS



8

CALORIES



759 kcal

DESSERT

### Ingredients

- 0.5 cup butter
- 6 egg whites
- 6 egg yolks
- 1 cup flour all-purpose
- 2 tablespoons coffee granules instant
- 0.5 cup butter
- 12 ounce semi chocolate chips
- 5 tablespoons water
- 2 cups sugar white

## Equipment

- bowl
- frying pan
- oven
- whisk
- mixing bowl
- wire rack
- hand mixer
- toothpicks
- aluminum foil
- microwave
- springform pan

## Directions

- Preheat an oven to 350 degrees F (175 degrees C). Grease a 9-inch springform pan with 3-inch high sides. Wrap bottom of pan securely with aluminum foil so it comes up about 1-inch on the sides. Set aside.
- Melt the chocolate chips with the instant coffee granules and water in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Set aside to cool.
- Beat the butter, margarine, and white sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color.
- Add the room-temperature egg yolks one at a time, allowing each egg yolk to blend into the butter mixture before adding the next.
- Pour in the flour gradually, mixing until just incorporated. Fold in the melted chocolate; mixing just enough to evenly combine.
- Beat egg whites until foamy in a large glass or metal mixing bowl. Continuing to beat until stiff peaks form. Lift your beater or whisk straight up: the egg whites should form a sharp peak that holds its shape. Fold egg whites a third at a time into the chocolate mixture; mixing just enough to evenly combine.

- Pour the batter into prepared pan.
- Bake in the preheated oven until a toothpick inserted into the center comes out clean, 1 hour to 1 hour and 5 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack. Sift confectioners' sugar over the top of the cake before serving.

## Nutrition Facts



### Properties

Glycemic Index:24.39, Glycemic Load:43.54, Inflammation Score:-7, Nutrition Score:13.237825954657%

### Nutrients (% of daily need)

Calories: 758.91kcal (37.95%), Fat: 43.15g (66.39%), Saturated Fat: 20.35g (127.16%), Carbohydrates: 85.74g (28.58%), Net Carbohydrates: 81.92g (29.79%), Sugar: 65.8g (73.11%), Cholesterol: 178.85mg (59.62%), Sodium: 274.84mg (11.95%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 75.82mg (25.27%), Protein: 9.22g (18.43%), Manganese: 0.7mg (35.17%), Selenium: 21.53µg (30.75%), Copper: 0.58mg (28.78%), Magnesium: 86.32mg (21.58%), Iron: 3.88mg (21.57%), Vitamin A: 1077.96IU (21.56%), Phosphorus: 193.92mg (19.39%), Vitamin B2: 0.29mg (16.98%), Fiber: 3.82g (15.3%), Folate: 49.77µg (12.44%), Vitamin B1: 0.16mg (10.88%), Zinc: 1.58mg (10.51%), Potassium: 363.84mg (10.4%), Vitamin E: 1.38mg (9.18%), Vitamin B3: 1.67mg (8.34%), Vitamin B5: 0.67mg (6.71%), Vitamin B12: 0.4µg (6.64%), Calcium: 57.9mg (5.79%), Vitamin D: 0.73µg (4.86%), Vitamin K: 4.22µg (4.02%), Vitamin B6: 0.07mg (3.59%)