



Chocolate-Citrus Cake With Candied Oranges

READY IN



400 min.

SERVINGS



16

CALORIES



372 kcal

DESSERT

Ingredients

- ☐ 8 oz bittersweet chocolate chopped
- ☐ 1 teaspoon baking soda
- ☐ 1 leaves cranberries fresh
- ☐ 0.3 cup brown sugar light packed
- ☐ 0.5 cup butter softened
- ☐ 1 cup hot-brewed coffee hot brewed
- ☐ 3 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1.7 cups granulated sugar

- ☐ 16 servings cranberry-orange relish
- ☐ 0.5 teaspoon salt
- ☐ 8 oz cream sour
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ stand mixer
- ☐ microwave
- ☐ offset spatula

Directions

- ☐ Preheat oven to 35
- ☐ Grease and flour 2 (9-inch) round pans. Line bottoms of pans with parchment paper. Lightly grease parchment paper.
- ☐ Melt chocolate in a microwave-safe bowl at HIGH 1 1/2 minutes or until smooth, stirring at 30-second intervals.
- ☐ Beat butter and sugars at medium speed with a heavy-duty electric stand mixer until well blended (about 3 minutes).
- ☐ Add eggs, 1 at a time, beating just until blended after each addition.
- ☐ Add melted chocolate, beating just until blended.
- ☐ Sift together flour, baking soda, and salt. Gradually add to chocolate mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. (
- ☐ Mixture will be thick.)
- ☐ Stir vanilla into hot coffee. Gradually add coffee mixture to batter in a slow, steady stream, beating at low speed just until blended.

- ☐ Pour batter into prepared pans.
- ☐ Bake at 350 for 38 to 42 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on a wire rack 10 minutes.
- ☐ Remove from pans to wire rack, and let cool completely (about 1 hour).
- ☐ Spread Whipped Ganache Filling between layers, spreading to edges of cake and leveling with an offset spatula. Gently press top cake layer down, pressing out a small amount of Ganache Filling from between layers, and spread filling around sides of cake, filling in any gaps between layers.
- ☐ Spread Seven-Minute Frosting over top and sides of cake. Swirl frosting using back of a spoon, if desired. Top with Candied Oranges.
- ☐ Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:17.66, Glycemic Load:26.77, Inflammation Score:-6, Nutrition Score:10.764347864234%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Hesperetin: 24.52mg, Hesperetin: 24.52mg, Hesperetin: 24.52mg, Hesperetin: 24.52mg Naringenin: 13.79mg, Naringenin: 13.79mg, Naringenin: 13.79mg, Naringenin: 13.79mg Luteolin: 0.17mg, Luteolin: 0.17mg, Luteolin: 0.17mg, Luteolin: 0.17mg Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg Quercetin: 0.42mg, Quercetin: 0.42mg, Quercetin: 0.42mg, Quercetin: 0.42mg

Nutrients (% of daily need)

Calories: 372.1kcal (18.61%), Fat: 15.16g (23.32%), Saturated Fat: 8.53g (53.33%), Carbohydrates: 55.99g (18.66%), Net Carbohydrates: 52.27g (19.01%), Sugar: 39.45g (43.84%), Cholesterol: 59.34mg (19.78%), Sodium: 207.93mg (9.04%), Alcohol: 0.09g (100%), Alcohol %: 0.06% (100%), Caffeine: 18.12mg (6.04%), Protein: 4.94g (9.88%), Vitamin C: 48.02mg (58.2%), Manganese: 0.33mg (16.46%), Folate: 61.41µg (15.35%), Selenium: 10.59µg (15.13%), Fiber: 3.72g (14.87%), Vitamin B1: 0.21mg (14.3%), Copper: 0.25mg (12.67%), Vitamin B2: 0.2mg (12.04%), Iron: 1.93mg (10.73%), Vitamin A: 525.83IU (10.52%), Magnesium: 40.96mg (10.24%), Phosphorus: 98.02mg (9.8%), Potassium: 306.55mg (8.76%), Calcium: 72.79mg (7.28%), Vitamin B3: 1.35mg (6.76%), Vitamin B5: 0.58mg

(5.79%), Zinc: 0.73mg (4.86%), Vitamin B6: 0.09mg (4.49%), Vitamin E: 0.57mg (3.83%), Vitamin B12: 0.15µg (2.51%), Vitamin K: 1.82µg (1.74%), Vitamin D: 0.19µg (1.25%)