



Chocolate-Gingerbread-Toffee Cake

READY IN



545 min.

SERVINGS



12

CALORIES



788 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 12 servings gingerbread snowflake cookies
- ☐ 12 servings cranberries fresh
- ☐ 3 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 12 servings mint leaves fresh
- ☐ 0.5 teaspoon ground allspice
- ☐ 0.8 teaspoon ground cinnamon

- ☐ 0.8 teaspoon ground ginger
- ☐ 16 oz brown sugar light
- ☐ 0.5 cup blackstrap molasses
- ☐ 0.3 teaspoon nutmeg freshly ground
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups semisweet chocolate morsels
- ☐ 8 oz cup heavy whipping cream sour
- ☐ 1 cup toffee bits
- ☐ 2 teaspoons vanilla extract
- ☐ 1 cup water hot
- ☐ 12 servings ginger whipped cream
- ☐ 12 servings silky ganache
- ☐ 12 servings silky ganache

Equipment

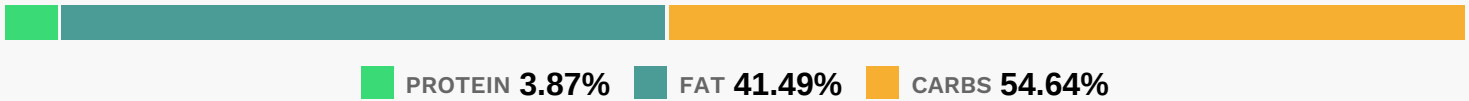
- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Preheat oven to 35
- ☐ Prepare Ginger Whipped Cream as directed in Step 1 of recipe (through chilling).
- ☐ Microwave chocolate morsels in a microwave-safe bowl at high 1 to 1 1/2 minutes or until melted and smooth, stirring at 30-second intervals.
- ☐ Beat brown sugar and butter at medium speed with an electric mixer until well blended (about 5 minutes).
- ☐ Add eggs, 1 at a time, beating just until blended after each addition.
- ☐ Add melted chocolate, beating just until blended.

- ☐ Sift together flour and next 5 ingredients. 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. Stir together hot water and next 2 ingredients. (
- ☐ Mixture will foam.) Gradually stir molasses mixture and vanilla into chocolate mixture just until blended. Spoon batter into 3 greased and floured 8-inch round cake pans.
- ☐ Bake at 350 for 25 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 to wire racks, and cool completely (about 1 hour).
- ☐ Meanwhile, prepare Silky Ganache.
- ☐ Place 1 cake layer on a cake stand or serving plate.
- ☐ Spread with half of ganache; sprinkle with 1/2 cup toffee bits. Top with second cake layer; spread with remaining ganache, and sprinkle with remaining 1/2 cup toffee bits. Top with remaining cake layer. Cover and chill 2 to 8 hours.
- ☐ Finish preparing Ginger Whipped Cream as directed in Step 2 of recipe.
- ☐ Spread top and sides of cake with whipped cream just before serving.
- ☐ Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:39.5, Glycemic Load:34.29, Inflammation Score:-7, Nutrition Score:14.237825953442%

Flavonoids

Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg Peonidin: 0.49mg, Peonidin: 0.49mg, Peonidin: 0.49mg, Peonidin: 0.49mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

Nutrients (% of daily need)

Calories: 787.57kcal (39.38%), Fat: 36.53g (56.2%), Saturated Fat: 19.33g (120.78%), Carbohydrates: 108.23g (36.08%), Net Carbohydrates: 105.28g (38.28%), Sugar: 75.35g (83.73%), Cholesterol: 104.4mg (34.8%), Sodium: 418.4mg (18.19%), Alcohol: 0.23g (100%), Alcohol %: 0.14% (100%), Caffeine: 19.35mg (6.45%), Protein: 7.66g (15.33%), Manganese: 0.89mg (44.47%), Selenium: 18.59µg (26.56%), Iron: 4.49mg (24.97%), Magnesium: 92.18mg (23.05%), Copper: 0.45mg (22.26%), Vitamin B1: 0.29mg (19.31%), Vitamin B2: 0.32mg (18.55%), Folate: 70.29µg (17.57%), Phosphorus: 159.73mg (15.97%), Vitamin A: 769.14IU (15.38%), Potassium: 502.51mg (14.36%), Vitamin B3: 2.59mg (12.94%), Calcium: 127.25mg (12.73%), Fiber: 2.95g (11.81%), Vitamin E: 1.49mg (9.94%), Vitamin B6: 0.18mg (9.15%), Zinc: 1.23mg (8.22%), Vitamin B5: 0.72mg (7.24%), Vitamin K: 6.5µg (6.19%), Vitamin B12: 0.25µg (4.11%), Vitamin D: 0.27µg (1.83%)