



## Chocolate-Glazed Fudge Cake

 Gluten Free

READY IN



130 min.

SERVINGS



16

CALORIES



347 kcal

DESSERT

### Ingredients

- 1 cup butter
- 1 tablespoon plus light
- 6 eggs lightly beaten
- 2 tablespoons hazelnuts toasted chopped (filberts)
- 3 oz bittersweet chocolate chopped
- 16 oz bittersweet chocolate chopped
- 1 teaspoon vanilla
- 2 teaspoons vanilla

- 0.3 cup whipping cream

## Equipment

- frying pan
- sauce pan
- oven
- knife
- wire rack
- cake form
- spatula

## Directions

- Heat oven to 350F. Grease 8-inch round cake pan. In medium saucepan, melt butter and 16 oz. chocolate over medium-low heat, stirring until smooth.
- Remove from heat. Stir in 2 teaspoons vanilla. Gently stir in eggs until well combined.
- Pour into greased pan.
- Place cake pan in 13x9-inch pan; add warm water until 1 inch deep.
- Bake at 350F. for 35 to 40 minutes or until center is set.
- Remove cake pan from water bath; place on wire rack. Cool 40 minutes.
- Carefully run knife around edge of pan; invert cake onto wire rack. Cool an additional 20 minutes.
- Meanwhile, in small saucepan, combine whipping cream, corn syrup and 1 teaspoon vanilla. Bring to a boil over medium heat, stirring occasionally.
- Remove from heat.
- Add 3 oz. chocolate; stir until melted and smooth.
- Place cake on serving platter.
- Place pieces of waxed paper under cake to catch drips. Slowly pour glaze over top and sides of cake to cover. With narrow metal spatula, smooth glaze over cake.
- Sprinkle hazelnuts around top edge of cake. When glaze is set, remove waxed paper. Store in refrigerator.

# Nutrition Facts

PROTEIN 5.24% FAT 72.64% CARBS 22.12%

## Properties

Glycemic Index:5.25, Glycemic Load:0.22, Inflammation Score:-5, Nutrition Score:7.7469564569385%

## Flavonoids

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg

## Nutrients (% of daily need)

Calories: 346.79kcal (17.34%), Fat: 28.08g (43.2%), Saturated Fat: 16.14g (100.85%), Carbohydrates: 19.24g (6.41%), Net Carbohydrates: 16.43g (5.97%), Sugar: 13.74g (15.27%), Cholesterol: 98.11mg (32.7%), Sodium: 119.95mg (5.22%), Alcohol: 0.26g (100%), Alcohol %: 0.46% (100%), Caffeine: 28.95mg (9.65%), Protein: 4.55g (9.11%), Manganese: 0.53mg (26.48%), Copper: 0.45mg (22.72%), Magnesium: 63.92mg (15.98%), Iron: 2.48mg (13.79%), Phosphorus: 129.43mg (12.94%), Selenium: 8.19µg (11.69%), Fiber: 2.81g (11.26%), Vitamin A: 515.39IU (10.31%), Zinc: 1.16mg (7.76%), Potassium: 230.21mg (6.58%), Vitamin B2: 0.11mg (6.23%), Vitamin E: 0.92mg (6.15%), Vitamin B12: 0.24µg (3.96%), Vitamin B5: 0.39mg (3.91%), Calcium: 37.66mg (3.77%), Vitamin K: 3.76µg (3.58%), Vitamin D: 0.39µg (2.6%), Folate: 9.74µg (2.44%), Vitamin B6: 0.05mg (2.42%), Vitamin B1: 0.03mg (1.85%), Vitamin B3: 0.33mg (1.64%)