



Chocolate-Honey Dome Cake with Chocolate-Honey Glaze

READY IN



45 min.

SERVINGS



12

CALORIES



531 kcal

DESSERT

Ingredients

- ☐ 2.3 cups all purpose flour
- ☐ 1 teaspoon baking soda
- ☐ 1 ounce bittersweet chocolate finely grated
- ☐ 10 ounces bittersweet chocolate chopped
- ☐ 1.5 cups buttermilk
- ☐ 2 large eggs
- ☐ 1 teaspoon gelatin powder unflavored
- ☐ 1 cup heavy whipping cream

- ☐ 0.5 cup honey
- ☐ 1 cup pecans toasted chopped
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 0.8 cup sugar
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup vegetable oil
- ☐ 1 tablespoon water

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ cake form
- ☐ spatula
- ☐ springform pan
- ☐ measuring cup
- ☐ tart form

Directions

- ☐ Preheat oven to 350°F. Spray 9-inch-diameter cake pan with 2-inch-high sides with nonstick spray. Line bottom with parchment round.
- ☐ Whisk flour, cocoa powder, baking soda, and salt in medium bowl.
- ☐ Whisk sugar, honey, eggs, and vanilla in large bowl to blend.

- ☐ Whisk in oil, then half of dry ingredients.
- ☐ Whisk in buttermilk, then remaining dry ingredients.
- ☐ Pour into prepared pan.
- ☐ Bake cake until tester inserted into center comes out clean, about 55 minutes (cake will dome). Cool 10 minutes. Invert onto rack; remove parchment. Turn over; cool cake completely on rack. DO AHEAD Can be made 1 day ahead. Store airtight at room temperature.
- ☐ Cut cake in half horizontally.
- ☐ Place bottom half of cake on cardboard round, tart pan bottom, or springform pan bottom.
- ☐ Place 1 tablespoon water in small bowl.
- ☐ Sprinkle gelatin over.
- ☐ Let stand 10 minutes to soften gelatin. Bring 1/4 cup cream to boil in small saucepan.
- ☐ Remove from heat and stir in gelatin mixture. Cool to room temperature, stirring often, about 5 minutes.
- ☐ Meanwhile, using electric mixer, beat remaining 1 cup cream, sour cream, and honey in medium bowl until peaks form. Beat gelatin mixture, then grated chocolate into whipped cream mixture. Immediately spread filling over bottom half of cake, leaving 1/2-inch border at edges.
- ☐ Place top half of cake atop filling, pressing gently to spread filling just to edge of cake. Cover and chill cake overnight.
- ☐ Place chocolate in large measuring cup. Bring cream and honey to boil in heavy small saucepan, stirring to blend.
- ☐ Pour hot cream mixture over chocolate in cup; stir until smooth.
- ☐ Let cool 5 minutes.
- ☐ Place rack on rimmed baking sheet.
- ☐ Transfer cake to rack.
- ☐ Pour glaze over cake, allowing glaze to drip down sides. Use spatula to spread glaze over sides. Pat nuts onto sides of cake. Chill 1 hour to set glaze. DO AHEAD Can be made 1 day ahead. Keep refrigerated.

Nutrition Facts



 **PROTEIN 6.07%**  **FAT 49.54%**  **CARBS 44.39%**

Properties

Glycemic Index:19.86, Glycemic Load:28.22, Inflammation Score:-6, Nutrition Score:13.193043581817%

Flavonoids

Cyanidin: 0.89mg, Cyanidin: 0.89mg, Cyanidin: 0.89mg, Cyanidin: 0.89mg Delphinidin: 0.6mg, Delphinidin: 0.6mg, Delphinidin: 0.6mg, Delphinidin: 0.6mg Catechin: 1.76mg, Catechin: 1.76mg, Catechin: 1.76mg, Catechin: 1.76mg Epigallocatechin: 0.46mg, Epigallocatechin: 0.46mg, Epigallocatechin: 0.46mg, Epigallocatechin: 0.46mg Epicatechin: 3.59mg, Epicatechin: 3.59mg, Epicatechin: 3.59mg, Epicatechin: 3.59mg Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 531.03kcal (26.55%), Fat: 29.94g (46.06%), Saturated Fat: 13.19g (82.45%), Carbohydrates: 60.35g (20.12%), Net Carbohydrates: 56.16g (20.42%), Sugar: 36.48g (40.53%), Cholesterol: 63.93mg (21.31%), Sodium: 244.63mg (10.64%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Caffeine: 26.47mg (8.82%), Protein: 8.26g (16.51%), Manganese: 0.96mg (48.11%), Copper: 0.56mg (27.8%), Selenium: 15.64µg (22.34%), Magnesium: 76.57mg (19.14%), Iron: 3.44mg (19.11%), Phosphorus: 190.38mg (19.04%), Vitamin B1: 0.27mg (18.11%), Vitamin B2: 0.3mg (17.38%), Fiber: 4.19g (16.78%), Folate: 52.45µg (13.11%), Zinc: 1.68mg (11.22%), Vitamin A: 463.37IU (9.27%), Potassium: 324.47mg (9.27%), Calcium: 90.92mg (9.09%), Vitamin B3: 1.81mg (9.05%), Vitamin K: 8.18µg (7.79%), Vitamin B5: 0.59mg (5.91%), Vitamin D: 0.87µg (5.83%), Vitamin E: 0.83mg (5.57%), Vitamin B12: 0.31µg (5.18%), Vitamin B6: 0.08mg (3.9%)