



## Chocolate Layer Cake with Milk Chocolate Frosting

READY IN



300 min.

SERVINGS



10

CALORIES



685 kcal

DESSERT

### Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 1.5 cups buttermilk well-shaken
- ☐ 1.3 cups confectioners sugar
- ☐ 1 cup brown sugar dark packed
- ☐ 3 large egg yolks
- ☐ 4 large eggs for 30 minutes at room temperature
- ☐ 1 tablespoon flour all-purpose
- ☐ 0.8 cup granulated sugar

- ☐ 8 oz chocolate cooled melted
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups butter unsalted softened cut into tablespoon pieces and
- ☐ 2 oz chocolate unsweetened cooled melted
- ☐ 0.7 cup cocoa powder unsweetened (not Dutch-process)
- ☐ 1 teaspoon vanilla
- ☐ 0.7 cup milk whole

## Equipment

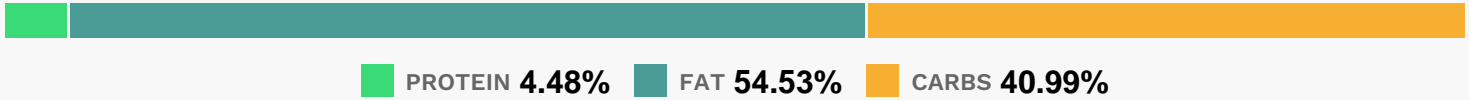
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ plastic wrap
- ☐ hand mixer
- ☐ wax paper
- ☐ microwave
- ☐ skewers
- ☐ serrated knife

## Directions

- ☐ Put oven rack in middle position and preheat oven to 350°F. Butter 2 (9- by 2-inch) round cake pans and line bottom of each with a round of parchment or wax paper. Butter paper and dust pans with flour, knocking out excess.
- ☐ Sift together flour, cocoa, baking soda, and salt into a small bowl. Beat together butter and sugars in a large bowl using an electric mixer at medium-high speed until light and fluffy, 3 to 4 minutes in a standing mixer or 4 to 5 minutes with a handheld.
- ☐ Add eggs 1 at a time, beating well after each addition.

- ☐ Add chocolate and vanilla and beat until just combined. Reduce speed to low and add flour mixture and buttermilk alternately in 3 batches, beginning and ending with flour mixture and mixing until just combined.
- ☐ Divide batter between cake pans, spreading evenly, and bake until a wooden pick or skewer inserted in center of each cake layer comes out clean, 25 to 35 minutes.
- ☐ Cool cake layers in pans on racks 10 minutes. Run a thin knife around edge of each layer, then invert onto racks. Peel off paper and cool layers completely.
- ☐ Heat milk in a 1- to 1 1/2-quart heavy saucepan over moderate heat until hot.
- ☐ Whisk together yolks, flour, 1/3 cup confectioners sugar, and a pinch of salt in a bowl, then add hot milk in a stream, whisking.
- ☐ Transfer custard to saucepan and bring to a boil over moderate heat, whisking. Reduce heat and simmer, whisking, 2 minutes (mixture will be very thick), then transfer to a large bowl. Cover surface of custard with a buttered round of wax paper and cool completely, about 45 minutes.
- ☐ Add vanilla and remaining cup confectioners sugar to custard and beat with cleaned beaters at moderate speed until combined well, then increase speed to medium-high and beat in butter, 2 tablespoons at a time, until smooth.
- ☐ Add chocolates and beat until combined well.
- ☐ Halve each cake layer horizontally using a long serrated knife.
- ☐ Layer cake, using a heaping 1/2 cup frosting between each layer, then frost top and sides with remaining frosting.
- ☐ ·Cake layers can be made (but not halved) 1 day ahead and kept, wrapped well in plastic wrap, at room temperature.·Frosting can be made 1 day ahead and chilled, covered. Bring to room temperature (do not use a microwave) and beat with an electric mixer before using.

## Nutrition Facts



## Properties

Glycemic Index:25.67, Glycemic Load:17.02, Inflammation Score:-7, Nutrition Score:12.676087109939%

## Flavonoids

Catechin: 7.36mg, Catechin: 7.36mg, Catechin: 7.36mg, Catechin: 7.36mg Epicatechin: 19.3mg, Epicatechin: 19.3mg, Epicatechin: 19.3mg, Epicatechin: 19.3mg Quercetin: 0.57mg, Quercetin: 0.57mg, Quercetin: 0.57mg, Quercetin: 0.57mg

Nutrients (% of daily need)

Calories: 685.18kcal (34.26%), Fat: 44.15g (67.92%), Saturated Fat: 26.44g (165.27%), Carbohydrates: 74.69g (24.9%), Net Carbohydrates: 70.36g (25.58%), Sugar: 66.5g (73.89%), Cholesterol: 208.6mg (69.53%), Sodium: 371.88mg (16.17%), Alcohol: 0.14g (100%), Alcohol %: 0.09% (100%), Caffeine: 32.69mg (10.9%), Protein: 8.15g (16.31%), Manganese: 0.6mg (30.09%), Copper: 0.58mg (28.88%), Vitamin A: 1118.2IU (22.36%), Phosphorus: 214.51mg (21.45%), Magnesium: 83.86mg (20.97%), Selenium: 13.6µg (19.42%), Vitamin B2: 0.3mg (17.54%), Iron: 3.13mg (17.37%), Fiber: 4.33g (17.32%), Zinc: 1.9mg (12.68%), Calcium: 124.67mg (12.47%), Vitamin D: 1.83µg (12.22%), Potassium: 345.61mg (9.87%), Vitamin B12: 0.59µg (9.81%), Vitamin E: 1.25mg (8.35%), Vitamin B5: 0.77mg (7.67%), Folate: 25.36µg (6.34%), Vitamin B6: 0.1mg (5.16%), Vitamin K: 4.76µg (4.53%), Vitamin B1: 0.07mg (4.53%), Vitamin B3: 0.5mg (2.52%)