



# Chocolate Lover's Cake with Chocolate Buttercream Icing

 Vegetarian

READY IN



120 min.

SERVINGS



8

CALORIES



849 kcal

DESSERT

## Ingredients

- 4 ounce baking chocolate
- 0.5 teaspoon double-acting baking powder
- 1.5 teaspoons baking soda
- 1 cup brown sugar
- 1 cup butter softened
- 0.8 cup cocoa powder
- 0.3 cup hot-brewed coffee cold

- 2 cups confectioners' sugar as needed
- 2 eggs
- 2 cups flour all-purpose
- 0.5 cup heavy whipping cream
- 0.5 teaspoon salt
- 1 cup heavy whipping cream sour
- 1 teaspoon vanilla extract
- 1 cup sugar white

## Equipment

- bowl
- sauce pan
- oven
- wire rack
- baking pan
- hand mixer
- toothpicks

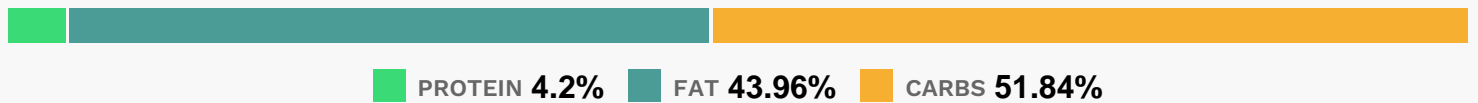
## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease three 9-inch round baking pans.
- Combine 8 ounces baking chocolate and 2 tablespoons cream in a saucepan over low heat; cook and stir until chocolate is melted, about 5 minutes. Set aside to cool.
- Beat 1 cup butter, white sugar, and brown sugar together in a bowl using an electric mixer until creamy; mix in sour cream, 1 cup coffee, eggs, and vanilla extract. Slowly beat in melted chocolate mixture until combined.
- Mix flour, baking soda, baking powder, and salt together in a bowl; beat flour mixture into butter mixture until well combined and smooth.
- Pour batter into the 3 prepared baking pans.
- Bake in the preheated oven until a toothpick inserted in the center of a cake comes out clean, 20 to 30 minutes. Cool in the pans for 10 minutes before removing to cool completely on a

wire rack.

- Heat 1/2 cup cream and 4 ounces baking chocolate together in a saucepan over medium heat, stirring constantly, until chocolate is melted, about 5 minutes.
- Remove saucepan from heat and stir in 1/3 cup coffee. Refrigerate mixture until completely cooled, about 30 minutes.
- Beat confectioners' sugar and 1 cup butter into cooled chocolate mixture in a large bowl until fluffy; add more confectioners' sugar until desired consistency is reached.
- Place 1 cake on a serving platter; spread icing on top of cake. Repeat layering with remaining cake and icing; spread icing on top and sides of entire layered cake.

## Nutrition Facts



### Properties

Glycemic Index:35.89, Glycemic Load:34.78, Inflammation Score:-8, Nutrition Score:16.909565123527%

### Flavonoids

Catechin: 14.34mg, Catechin: 14.34mg, Catechin: 14.34mg, Catechin: 14.34mg Epicatechin: 35.95mg, Epicatechin: 35.95mg, Epicatechin: 35.95mg, Epicatechin: 35.95mg Quercetin: 0.81mg, Quercetin: 0.81mg, Quercetin: 0.81mg, Quercetin: 0.81mg

### Nutrients (% of daily need)

Calories: 848.95kcal (42.45%), Fat: 43.91g (67.56%), Saturated Fat: 26.54g (165.87%), Carbohydrates: 116.54g (38.85%), Net Carbohydrates: 110.36g (40.13%), Sugar: 82.86g (92.06%), Cholesterol: 135.7mg (45.23%), Sodium: 602.55mg (26.2%), Alcohol: 0.17g (100%), Alcohol %: 0.09% (100%), Caffeine: 33.83mg (11.28%), Protein: 9.43g (18.87%), Manganese: 1.14mg (57.16%), Copper: 0.84mg (42.05%), Iron: 5.53mg (30.7%), Selenium: 18.73µg (26.75%), Magnesium: 102.16mg (25.54%), Fiber: 6.18g (24.72%), Vitamin A: 1166.27IU (23.33%), Phosphorus: 215.6mg (21.56%), Vitamin B2: 0.34mg (20.15%), Vitamin B1: 0.29mg (19.23%), Folate: 72.55µg (18.14%), Zinc: 2.45mg (16.32%), Calcium: 119.56mg (11.96%), Vitamin B3: 2.32mg (11.6%), Potassium: 389.03mg (11.12%), Vitamin E: 1.1mg (7.36%), Vitamin B5: 0.58mg (5.77%), Vitamin K: 4.61µg (4.39%), Vitamin B12: 0.23µg (3.84%), Vitamin B6: 0.08mg (3.76%), Vitamin D: 0.46µg (3.05%)