



Chocolate Pinwheel Cake

READY IN



45 min.

SERVINGS



8

CALORIES



345 kcal

DESSERT

Ingredients

- 2 tablespoons double-acting baking powder
- 0.3 teaspoon baking soda
- 1.8 cups cake flour sifted
- 2 eggs
- 0.3 cup evaporated milk
- 0.3 teaspoon salt
- 0.7 cup shortening
- 1 ounce chocolate unsweetened
- 1 teaspoon vanilla extract

- 1 tablespoon water
- 0.5 cup sugar white

Equipment

- bowl
- frying pan
- sauce pan
- baking paper
- oven
- knife
- blender
- hand mixer
- toothpicks
- spatula
- springform pan
- butter knife
- serrated knife

Directions

- Preheat oven to 350 degrees F (175 degrees C). Line two 9 inch pans with parchment paper.
- Cut 9 inch circles, so bottoms will be smooth. Springform pans are preferred.
- Melt 2 squares chocolate in saucepan over low heat. Set aside.
- In a medium bowl, sift together cake flour, 1 1/2 cup sugar, baking powder, 1 teaspoon salt and soda.
- In a large bowl, with electric mixer, blend 1/2 cup shortening, 1 1/4 cup evaporated milk and 1 teaspoon vanilla.
- Add flour mixture and beat with mixer 2 minutes at medium speed.
- Add 2 eggs and mix until eggs are just blended.

- Add the melted 2 squares of chocolate (drizzle in while blending). Beat 1 minute at medium speed. Divide batter into two 9 inch pans.
- Melt remaining 2 squares of unsweetened chocolate.
- Drizzle melted chocolate in ring shape onto batter, about 1 to 2 inches from edge. Using a butter knife or thin spatula, swirl chocolate into pinwheel pattern with a large circular motion. Don't swirl too much as you want chunks to remain. Press knife or spatula all the way to bottom of pan as you swirl.
- Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into center of cake comes out clean. Cool completely.
- To make the filling: Melt 1 square of chocolate. In a large bowl, combine 2/3 cup shortening, 1/3 cup sugar, 1/4 cup evaporated milk 1/4 teaspoon salt, 1 teaspoon vanilla and water.
- Add melted chocolate and beat on high speed for 10 minutes.
- Using a long serrated knife, divide each cooled cake into 2 layers.
- Spread filling between layers. Use prettiest pinwheel layer as top layer.

Nutrition Facts

PROTEIN 6.41%

FAT 53.77%

CARBS 39.82%

Properties

Glycemic Index:28.64, Glycemic Load:22.33, Inflammation Score:-2, Nutrition Score:6.681304462578%

Flavonoids

Catechin: 2.28mg, Catechin: 2.28mg, Catechin: 2.28mg, Catechin: 2.28mg Epicatechin: 5.03mg, Epicatechin: 5.03mg, Epicatechin: 5.03mg, Epicatechin: 5.03mg

Nutrients (% of daily need)

Calories: 345kcal (17.25%), Fat: 21.07g (32.42%), Saturated Fat: 6.19g (38.69%), Carbohydrates: 35.1g (11.7%), Net Carbohydrates: 33.85g (12.31%), Sugar: 13.49g (14.99%), Cholesterol: 43.2mg (14.4%), Sodium: 451.18mg (19.62%), Alcohol: 0.17g (100%), Alcohol %: 0.26% (100%), Protein: 5.66g (11.31%), Selenium: 14.78µg (21.12%), Calcium: 211.13mg (21.11%), Manganese: 0.37mg (18.5%), Phosphorus: 144.22mg (14.42%), Vitamin K: 9.59µg (9.14%), Copper: 0.18mg (8.77%), Vitamin E: 1.3mg (8.66%), Iron: 1.42mg (7.89%), Vitamin B2: 0.1mg (5.76%), Magnesium: 22.52mg (5.63%), Zinc: 0.78mg (5.19%), Fiber: 1.25g (5%), Vitamin B5: 0.46mg (4.61%), Folate: 15.82µg (3.95%), Potassium: 97.4mg (2.78%), Vitamin B1: 0.04mg (2.58%), Vitamin B12: 0.11µg (1.84%), Vitamin B3: 0.35mg (1.74%), Vitamin B6: 0.03mg (1.7%), Vitamin A: 78.77IU (1.58%), Vitamin D: 0.23µg (1.52%)