



Chocolate Velvet Groom's Cake

READY IN



2880 min.

SERVINGS



100

CALORIES



38 kcal

DESSERT

Ingredients

- ☐ 48 blackberries fresh
- ☐ 36 blackberries fresh
- ☐ 12 chocolate-covered peanuts
- ☐ 2 chocolate frosting
- ☐ 2 chocolate cake mix
- ☐ 4 frangelico
- ☐ 4 frangelico

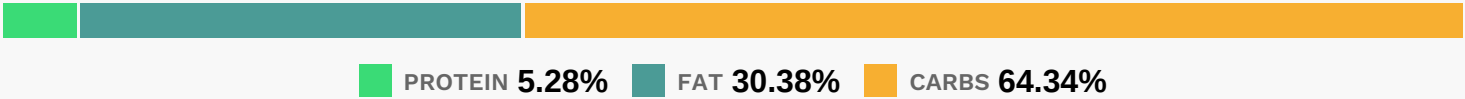
Equipment

- ☐ oven
- ☐ plastic wrap
- ☐ aluminum foil
- ☐ spatula
- ☐ skewers
- ☐ serrated knife
- ☐ wooden skewers

Directions

- ☐ Prepare 2 1/2 recipes Chocolate Cake, 1 recipe at a time, and bake layers according to directions.
- ☐ Wrap each layer in plastic wrap; freeze 2 hours.
- ☐ Cut domed top off each layer using a serrated knife, if necessary.
- ☐ Cut 1 (13- x 9-inch) and 1 (9- x 5-inch) rectangle from sturdy cardboard; cover with aluminum foil.
- ☐ Spread a small amount of Chocolate Ganache Frosting on 1 side of 13- x 9-inch cardboard rectangle; place 1 (13- x 9-inch) cake layer on top.
- ☐ Spread 2 1/2 cups Pecan Filling over cake layer, leaving a 1-inch border. Top cake with the remaining 13- x 9-inch layer.
- ☐ Cut 4 wooden skewers to height of 13- x 9-inch tier; insert skewers vertically into cake tier, evenly spaced and level with top of tier, about 3 inches from sides.
- ☐ Assemble 2 (9- x 5-inch) layers on cardboard as directed above, using remaining 1/2 cup Pecan Filling and omitting wooden skewers.
- ☐ Spread top and sides of both tiers with frosting, smoothing with a wet metal spatula.
- ☐ Chill tiers up to 2 days, or freeze up to 2 months.
- ☐ Position 9- x 5-inch tier in the center of 13- x 9-inch tier; place cake on stand.
- ☐ Insert a coupler into a decorating bag. Fit coupler with metal tip #32; fill with frosting. Pipe a shell border on top and bottom edges of each tier. Pipe vines onto tiers using metal tip #
Pipe leaves onto vines using metal tip #
- ☐ Attach Chocolate-Covered Twigs to cake with a small amount of frosting. Arrange leaves and blackberries on tops and sides of tiers.

Nutrition Facts



Properties

Glycemic Index:0.5, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:0.91478261586441%

Flavonoids

Cyanidin: 1.68mg, Cyanidin: 1.68mg, Cyanidin: 1.68mg, Cyanidin: 1.68mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Catechin: 0.62mg, Catechin: 0.62mg, Catechin: 0.62mg, Catechin: 0.62mg Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 38.25kcal (1.91%), Fat: 1.38g (2.12%), Saturated Fat: 0.3g (1.85%), Carbohydrates: 6.56g (2.19%), Net Carbohydrates: 6.26g (2.28%), Sugar: 3.48g (3.86%), Cholesterol: 0mg (0%), Sodium: 71.38mg (3.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.54g (1.08%), Phosphorus: 23.89mg (2.39%), Iron: 0.4mg (2.23%), Copper: 0.04mg (1.89%), Selenium: 1.08µg (1.54%), Manganese: 0.03mg (1.53%), Folate: 5.79µg (1.45%), Calcium: 13.55mg (1.36%), Fiber: 0.3g (1.2%), Magnesium: 4.45mg (1.11%), Vitamin B1: 0.02mg (1.01%)