

Chocolate Web Cake

READY IN



45 min.

SERVINGS



8

CALORIES



593 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 0.3 teaspoon baking soda
- 2 eggs
- 0.8 cup evaporated milk
- 1.3 cups flour all-purpose
- 1 teaspoon salt
- 1.3 cups shortening
- 2 ounce baker's chocolate unsweetened melted
- 2 teaspoons vanilla extract

1.3 cups granulated sugar white

Equipment

oven

knife

mixing bowl

hand mixer

toothpicks

Directions

Preheat oven to 350 degrees F(175 degrees C). Grease two 9 inch round cake pans.

Sift flour, baking powder, salt, baking soda and 1 1/2 cups of the white sugar together in a large mixing bowl.

Add 1/2 cup of the shortening and 1-1/4 cup of the evaporated milk. Beat at medium speed with an electric mixer for 2 minutes. Beat in the eggs and beat for 2 minutes longer.

Spread the batter evenly into the prepared pans.

Drizzle 1 square of the melted chocolate in a spiral on top of each cake. Feather lines with a knife to form a web pattern.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes or until a toothpick inserted in the center comes out clean.

Let cakes cool in pans for 10 minutes then remove from pans and let cakes cool completely.

Combine the 2 squares unsweetened melted chocolate, 1 1/3 cups shortening, 1 cup white sugar, 3/4 cup evaporated milk and the vanilla together and beat with an electric mixer until smooth.

Cut each cooled cake layer in half horizontally.

Spread 1/4 of the filling between each layer making a 4 layer cake with a web design on top. Frost sides with the remaining filling.

Nutrition Facts



PROTEIN 3.98% **FAT 60.55%** **CARBS 35.47%**

Properties

Glycemic Index:29.64, Glycemic Load:35.02, Inflammation Score:-3, Nutrition Score:9.5004347485045%

Flavonoids

Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg

Nutrients (% of daily need)

Calories: 592.74kcal (29.64%), Fat: 41.02g (63.1%), Saturated Fat: 12.3g (76.85%), Carbohydrates: 54.07g (18.02%), Net Carbohydrates: 52.33g (19.03%), Sugar: 35.93g (39.92%), Cholesterol: 47.77mg (15.92%), Sodium: 475.46mg (20.67%), Alcohol: 0.34g (100%), Alcohol %: 0.33% (100%), Caffeine: 5.67mg (1.89%), Protein: 6.06g (12.12%), Manganese: 0.45mg (22.32%), Vitamin K: 19.1µg (18.19%), Selenium: 11.76µg (16.8%), Vitamin E: 2.29mg (15.26%), Iron: 2.59mg (14.4%), Phosphorus: 142.56mg (14.26%), Vitamin B2: 0.24mg (14.25%), Calcium: 137.83mg (13.78%), Copper: 0.27mg (13.71%), Vitamin B1: 0.2mg (13.09%), Folate: 47.17µg (11.79%), Magnesium: 35.15mg (8.79%), Zinc: 1.16mg (7.72%), Fiber: 1.74g (6.96%), Vitamin B3: 1.38mg (6.92%), Vitamin B5: 0.66mg (6.55%), Potassium: 170.29mg (4.87%), Vitamin A: 115.86IU (2.32%), Vitamin B12: 0.14µg (2.26%), Vitamin B6: 0.04mg (2.11%), Vitamin D: 0.24µg (1.62%)