



Classic Mahogany Sour Cream Cake

READY IN



190 min.

SERVINGS



10

CALORIES



429 kcal

DESSERT

Ingredients

- 3 oz baker's chocolate unsweetened
- 1 tsp baking soda
- 0.7 cup firmly brown sugar packed
- 0.7 cup butter softened
- 1.8 cups cake flour
- 1.5 tsp calumet baking powder
- 8 oz knudsen cream sour
- 3 eggs
- 1 cup granulated sugar

- 0.5 tsp salt
- 2 tsp vanilla
- 0.5 cup water

Equipment

- bowl
- oven
- hand mixer
- toothpicks
- wax paper
- microwave

Directions

- Preheat oven to 350F. Grease and flour 2 (9-inch) round cake pans. Cover bottoms of pans with wax paper. Grease and flour wax paper; set aside. Microwave chocolate and water in medium microwaveable bowl on HIGH 1 to 2 min. or until chocolate is almost melted, stirring after each min. Stir until chocolate is completely melted; cool completely. Stir in sour cream.
- Mix flour, baking powder, baking soda and salt; set aside. Beat butter and sugars in large bowl with electric mixer on medium speed until light and fluffy.
- Add eggs, 1 at a time, beating well after each addition.
- Add flour mixture alternately with the chocolate mixture, beating after each addition until well blended.
- Add vanilla; mix well.
- Pour evenly into prepared pans.
- Bake 35 to 40 min. or until toothpick inserted in centers comes out clean. Cool cakes in pans 10 min.; remove from pans. Cool completely on wire racks. Fill and frost with BAKER'S ONE BOWL Chocolate Frosting.

Nutrition Facts



PROTEIN 5.45% **FAT 45.99%** **CARBS 48.56%**

Properties

Glycemic Index:27.91, Glycemic Load:24.43, Inflammation Score:-5, Nutrition Score:7.711304322533%

Flavonoids

Catechin: 5.47mg, Catechin: 5.47mg, Catechin: 5.47mg, Catechin: 5.47mg Epicatechin: 12.06mg, Epicatechin: 12.06mg, Epicatechin: 12.06mg, Epicatechin: 12.06mg

Nutrients (% of daily need)

Calories: 429.42kcal (21.47%), Fat: 22.8g (35.08%), Saturated Fat: 13.29g (83.05%), Carbohydrates: 54.18g (18.06%), Net Carbohydrates: 52.24g (19%), Sugar: 35.27g (39.19%), Cholesterol: 95.02mg (31.67%), Sodium: 452.16mg (19.66%), Alcohol: 0.29g (100%), Alcohol %: 0.28% (100%), Caffeine: 6.8mg (2.27%), Protein: 6.08g (12.16%), Manganese: 0.55mg (27.32%), Selenium: 14.71µg (21.02%), Copper: 0.34mg (16.97%), Phosphorus: 119.31mg (11.93%), Vitamin A: 591.19IU (11.82%), Iron: 2.13mg (11.81%), Calcium: 102.76mg (10.28%), Magnesium: 39.18mg (9.79%), Zinc: 1.27mg (8.48%), Fiber: 1.94g (7.75%), Vitamin B2: 0.13mg (7.64%), Potassium: 163.99mg (4.69%), Vitamin E: 0.7mg (4.65%), Folate: 17.77µg (4.44%), Vitamin B5: 0.43mg (4.25%), Vitamin B12: 0.19µg (3.18%), Vitamin B1: 0.04mg (2.71%), Vitamin B6: 0.05mg (2.44%), Vitamin K: 2.33µg (2.22%), Vitamin B3: 0.39mg (1.96%), Vitamin D: 0.26µg (1.76%)