



Classic Mahogany Sour Cream Cake

READY IN



190 min.

SERVINGS



16

CALORIES



268 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:17.44, Glycemic Load:15.27, Inflammation Score:-3, Nutrition Score:4.8195652508217%

Flavonoids

Catechin: 3.42mg, Catechin: 3.42mg, Catechin: 3.42mg, Catechin: 3.42mg Epicatechin: 7.54mg, Epicatechin: 7.54mg, Epicatechin: 7.54mg, Epicatechin: 7.54mg

Nutrients (% of daily need)

Calories: 268.38kcal (13.42%), Fat: 14.25g (21.93%), Saturated Fat: 8.3g (51.9%), Carbohydrates: 33.86g (11.29%), Net Carbohydrates: 32.65g (11.87%), Sugar: 22.04g (24.49%), Cholesterol: 59.39mg (19.8%), Sodium: 282.6mg (12.29%), Alcohol: 0.18g (100%), Alcohol %: 0.28% (100%), Caffeine: 4.25mg (1.42%), Protein: 3.8g (7.6%), Manganese: 0.34mg (17.07%), Selenium: 9.2µg (13.14%), Copper: 0.21mg (10.6%), Phosphorus: 74.57mg (7.46%), Vitamin A: 369.5IU (7.39%), Iron: 1.33mg (7.38%), Calcium: 64.23mg (6.42%), Magnesium: 24.49mg (6.12%), Zinc: 0.8mg (5.3%), Fiber: 1.21g (4.85%), Vitamin B2: 0.08mg (4.77%), Potassium: 102.49mg (2.93%), Vitamin E: 0.44mg (2.91%), Folate: 11.1µg (2.78%), Vitamin B5: 0.27mg (2.66%), Vitamin B12: 0.12µg (1.99%), Vitamin B1: 0.03mg (1.69%), Vitamin B6: 0.03mg (1.53%), Vitamin K: 1.46µg (1.39%), Vitamin B3: 0.24mg (1.22%), Vitamin D: 0.17µg (1.1%)