



Coffee-Chocolate Layer Cake with Mocha-Mascarpone Frosting

 Popular

READY IN



45 min.

SERVINGS



12

CALORIES



716 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 1 cup buttermilk
- ☐ 2 cups cake flour
- ☐ 0.3 cup natural cocoa powder unsweetened
- ☐ 3 large eggs
- ☐ 2 cups brown sugar packed ()
- ☐ 1.5 cups heavy whipping cream chilled divided

- ☐ 1 tablespoon espresso powder instant
- ☐ 16 ounce mascarpone cheese chilled
- ☐ 0.8 teaspoon salt
- ☐ 1.3 cups sugar
- ☐ 0.8 cup butter unsalted room temperature ()
- ☐ 5.5 teaspoons vanilla extract

Equipment

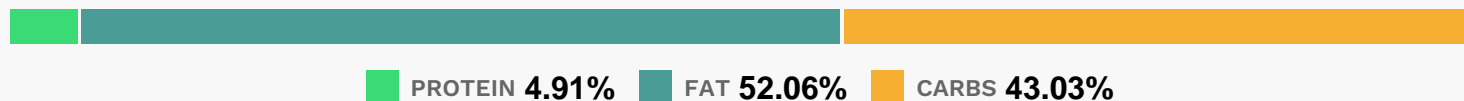
- ☐ bowl
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ hand mixer
- ☐ offset spatula
- ☐ pastry brush

Directions

- ☐ Position rack in center of oven;preheat to 325°F. Generously butter two9-inch cake pans with 2-inch-high sides;dust with flour, tapping out any excess.Line bottom of pans with parchment paper.
- ☐ Sift 2 cups cake flour, cocoa, bakingsoda, and salt into medium bowl. Usingelectric mixer, beat butter in large bowluntil smooth.
- ☐ Add brown sugar and beatuntil well blended, about 2 minutes.
- ☐ Addeggs 1 at a time, beating well after eachaddition.
- ☐ Mix in vanilla.
- ☐ Add flour mixturein 3 additions alternately with buttermilk in2 additions, beating just until blended aftereach addition. Gradually add hot espresso-watermixture, beating just until smooth.

- ☐ Divide batter between pans; smooth tops.
- ☐ Bake cakes until tester inserted into center comes out clean, about 40 minutes. Cool cakes in pans on rack 15 minutes. Run small knife around sides of pans to loosen cakes. Invert cakes onto racks; lift pans off cakes and remove parchment.
- ☐ Place wire rack atop each cake; invert again so top side is up. Cool completely. DO AHEAD: Can be made 1 day ahead. Wrap each cake in plastic and store at room temperature.
- ☐ Sift cocoa powder into large bowl; add espresso powder. Bring 1 cup cream to boil in small saucepan. Slowly pour cream over cocoa mixture, whisking until cocoa is completely dissolved, about 1 minute.
- ☐ Add 1/2 cup cream and sugar; stir until sugar dissolves. Chill until cold, at least 2 hours. DO AHEAD: Can be made 1 day ahead. Cover; keep chilled.
- ☐ Add mascarpone to chilled cocoa mixture. Using electric mixer, beat on low speed until blended and smooth. Increase speed to medium-high; beat until mixture is thick and medium-firm peaks form when beaters are lifted, about 2 minutes (do not overbeat or mixture will curdle).
- ☐ Using pastry brush, brush off crumbs from cakes.
- ☐ Place 1 cake layer, top side up, on platter. Spoon 1 3/4 cups frosting in dollop over top of cake. Using offset spatula, spread frosting to edges. Top with second cake layer, top side up, pressing to adhere.
- ☐ Spread thin layer of frosting over top and sides of cake. Chill 10 minutes. Using offset spatula, spread remaining frosting over top and sides of cake, swirling decoratively. Top with chocolate curls, if desired. DO AHEAD: Can be made 1 day ahead. Cover with cake dome; chill.
- ☐ Let stand at room temperature 20 minutes before serving.
- ☐ *An Italian cream cheese; sold at many supermarkets and at Italian markets.

Nutrition Facts



Properties

Glycemic Index: 14.01, Glycemic Load: 25.6, Inflammation Score: -7, Nutrition Score: 7.5943477348141%

Flavonoids

Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

Nutrients (% of daily need)

Calories: 715.54kcal (35.78%), Fat: 41.86g (64.39%), Saturated Fat: 25.73g (160.81%), Carbohydrates: 77.82g (25.94%), Net Carbohydrates: 76.43g (27.79%), Sugar: 59.98g (66.65%), Cholesterol: 150.62mg (50.21%), Sodium: 363mg (15.78%), Alcohol: 0.63g (100%), Alcohol %: 0.4% (100%), Caffeine: 18.58mg (6.19%), Protein: 8.89g (17.78%), Vitamin A: 1421.98IU (28.44%), Selenium: 14.85µg (21.22%), Manganese: 0.3mg (14.9%), Calcium: 143.68mg (14.37%), Vitamin B2: 0.18mg (10.4%), Phosphorus: 102.99mg (10.3%), Copper: 0.17mg (8.44%), Vitamin D: 1.2µg (7.99%), Magnesium: 27.88mg (6.97%), Iron: 1.07mg (5.95%), Potassium: 199.77mg (5.71%), Vitamin E: 0.83mg (5.56%), Fiber: 1.38g (5.54%), Vitamin B5: 0.51mg (5.06%), Vitamin B12: 0.28µg (4.58%), Zinc: 0.68mg (4.52%), Folate: 16.5µg (4.12%), Vitamin B6: 0.07mg (3.27%), Vitamin B1: 0.04mg (2.65%), Vitamin B3: 0.48mg (2.39%), Vitamin K: 2.17µg (2.07%)