



Daisy Brand Sour Cream Chocolate Cake

 Vegetarian

READY IN



120 min.

SERVINGS



12

CALORIES



528 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon baking soda
- ☐ 1 cup firmly brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 1.3 cups daisy brand cream sour divided
- ☐ 1 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.3 cup milk

- ☐ 3 cups powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 2 ounce semi-sweet baking chocolate melted
- ☐ 1.3 cups cocoa unsweetened divided
- ☐ 3 teaspoons vanilla extract divided
- ☐ 0.8 cup vegetable oil
- ☐ 1 cup warm water

Equipment

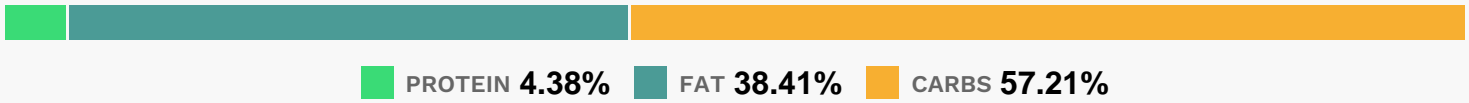
- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ baking pan
- ☐ toothpicks

Directions

- ☐ Heat the oven to 350 degrees F. Grease and flour two 8-inch baking pans; set aside.
- ☐ In a large mixer bowl add vegetable oil, egg, and 2 teaspoons vanilla extract. Beat at medium speed until well mixed (1 minute).
- ☐ Add brown sugar and granulated sugar; continue beating, scraping bowl often, until well mixed (1 minute).
- ☐ Add the melted chocolate. Continue beating, scraping bowl often, until well mixed (1 minute).
- ☐ In small bowl stir together flour, 2/3 cup unsweetened cocoa powder, baking soda, and salt.
- ☐ Add the flour mixture to chocolate mixture alternately with water, beating well after each addition.
- ☐ Add 1 cup sour cream; mix well.
- ☐ Pour into prepared pans and bake until a wooden toothpick inserted in center of cakes comes out clean (about 30 to 35 minutes).
- ☐ Remove cakes from the oven; cool 10 minutes.
- ☐ Remove the cakes from the pans; cool completely.

- ☐ Meanwhile, in medium bowl add 1/2 cup softened butter; beat at high speed until creamy (1 to 2 minutes).
- ☐ Add 2/3 cup cocoa powder and 1 teaspoon vanilla; continue beating, scraping bowl often, until mixture is creamy (1 to 2 minutes).
- ☐ Add the powdered sugar, 1 cup at a time, beating well after each addition.
- ☐ Add the milk and 1/4 cup sour cream; continue beating, scraping bowl often, until creamy (1 to 2 minutes).
- ☐ Place one cake, flat side up, on the bottom of a serving plate.
- ☐ Place about 1 cup frosting in the center of the cake.
- ☐ Spread to about 1/2-inch from the edge of the cake.
- ☐ Place the second cake, flat side up, on top of the frosted first layer. Frost the sides and top of cake with remaining frosting.
- ☐ Garnish if desired.

Nutrition Facts



Properties

Glycemic Index:19.42, Glycemic Load:17.41, Inflammation Score:-7, Nutrition Score:11.100000016067%

Flavonoids

Catechin: 9.23mg, Catechin: 9.23mg, Catechin: 9.23mg, Catechin: 9.23mg Epicatechin: 25.47mg, Epicatechin: 25.47mg, Epicatechin: 25.47mg, Epicatechin: 25.47mg Quercetin: 0.96mg, Quercetin: 0.96mg, Quercetin: 0.96mg, Quercetin: 0.96mg

Nutrients (% of daily need)

Calories: 527.83kcal (26.39%), Fat: 23.92g (36.79%), Saturated Fat: 13.54g (84.6%), Carbohydrates: 80.17g (26.72%), Net Carbohydrates: 75.29g (27.38%), Sugar: 56.82g (63.14%), Cholesterol: 64.46mg (21.49%), Sodium: 456.3mg (19.84%), Alcohol: 0.34g (100%), Alcohol %: 0.26% (100%), Caffeine: 25.76mg (8.59%), Protein: 6.13g (12.27%), Manganese: 0.72mg (36.15%), Copper: 0.57mg (28.3%), Fiber: 4.88g (19.53%), Iron: 3.37mg (18.73%), Magnesium: 72.72mg (18.18%), Selenium: 11.48µg (16.4%), Phosphorus: 142.36mg (14.24%), Vitamin A: 631.54IU (12.63%), Vitamin B2: 0.21mg (12.63%), Vitamin B1: 0.19mg (12.53%), Folate: 45.92µg (11.48%), Zinc: 1.41mg (9.38%), Potassium: 272.6mg (7.79%), Vitamin B3: 1.56mg (7.78%), Vitamin K: 7.25µg (6.91%), Calcium: 63.71mg (6.37%), Vitamin E: 0.76mg (5.05%), Vitamin D: 0.54µg (3.57%), Vitamin B5: 0.3mg (3.04%), Vitamin B6: 0.05mg (2.43%), Vitamin B12: 0.12µg (2%)