



Devil's Food Cake

READY IN



45 min.

SERVINGS



3

CALORIES



3504 kcal

DESSERT

Ingredients

- ☐ 1.3 teaspoons baking soda
- ☐ 3 ounces bittersweet chocolate chopped
- ☐ 8 ounces bittersweet chocolate finely chopped
- ☐ 1.3 cups firmly brown sugar dark packed
- ☐ 3 cups confectioners' sugar sifted
- ☐ 2 tablespoons plus light
- ☐ 4 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.8 cup granulated sugar

- ☐ 0.8 cup heavy cream
- ☐ 1.5 tablespoons juice of lemon
- ☐ 0.5 cup milk
- ☐ 1.5 tablespoons milk
- ☐ 3 tablespoons milk
- ☐ 0.5 teaspoon salt
- ☐ 0.5 pound butter unsalted room temperature
- ☐ 1 cup butter unsalted softened
- ☐ 1.5 ounces chocolate unsweetened chopped
- ☐ 0.8 cup cocoa powder unsweetened (not Dutch-process)
- ☐ 1 teaspoon vanilla
- ☐ 1 teaspoon vanilla extract pure
- ☐ 1 cup water boiling

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ plastic wrap
- ☐ hand mixer
- ☐ microwave

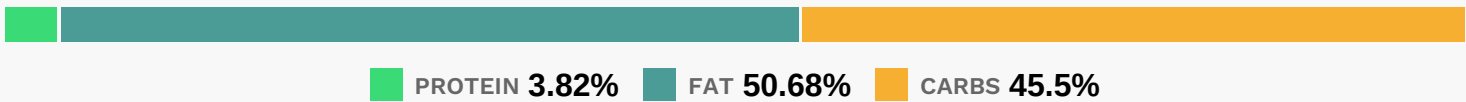
Directions

- ☐ Preheat oven to 350 degrees F. Grease 3 (9-inch) round cake pans and line each bottom with a round of waxed paper. Grease paper and dust pans with flour, knocking out excess flour.
- ☐ In a bowl, whisk the boiling water into cocoa until smooth and whisk in milk and vanilla.

- ☐ In a large bowl with an electric mixer beat together butter and sugars until light and fluffy, about 2 to 3 minutes, and beat in eggs, 1 at a time, beating well after each addition.
- ☐ Into another bowl or on parchment paper, sift together flour, baking soda, and salt and add to egg mixture in batches alternately with cocoa mixture, beginning and ending with flour mixture, and beating well after each addition.
- ☐ Divide batter among pans, smoothing tops, and bake in upper and lower thirds of oven, switching position of pans halfway through baking, 20 to 25 minutes, or until a tester comes out clean and layers begin to pull away from sides of pans.
- ☐ Cool layers in pans on racks 10 minutes and turn out onto racks to cool completely. Cake layers may be made ahead and kept, wrapped well in plastic wrap, at room temperature 2 days or frozen 1 week.
- ☐ In a small saucepan, heat cream to a simmer.
- ☐ Pour simmering cream over chopped chocolate. Stir in corn syrup and stir until smooth.;
- ☐ In a large mixing bowl fitted with a paddle attachment, beat butter on medium high speed for 4 to 5 minutes, scraping down sides of the bowl occasionally until very creamy.
- ☐ Add two cups of sifted confectioners' sugar and beat on medium high speed to incorporate thoroughly, scraping down sides occasionally.
- ☐ Add remaining confectioners' sugar and mix until all of the sugar is completely incorporated.
- ☐ Add vanilla extract, lemon juice, and milk and beat for an additional 3 to 4 minutes. The frosting should be very creamy.
- ☐ Cover tightly with plastic wrap until ready to use. If preparing the frosting 1 day ahead, cover the frosting tightly with plastic wrap but do not refrigerate. When ready to use, beat the frosting again adding additional milk or lemon juice until the frosting reaches the desired consistency.
- ☐ In a microwave-safe bowl, combine chocolates.
- ☐ Heat in microwave at medium heat at 30-second intervals, stirring in between, until chocolate is melted. Set aside to cool.
- ☐ In a large mixing bowl fitted with a paddle attachment, beat butter on medium high speed for 4 to 5 minutes, scraping down sides of the bowl occasionally, until very creamy.
- ☐ Add the cooled chocolate mixture to the butter and beat until thoroughly incorporated.
- ☐ Add two cups of sifted confectioners' sugar and beat on medium high speed to incorporate thoroughly, scraping down sides occasionally.
- ☐ Add remaining confectioners' sugar and mix until all of the sugar is completely incorporated.

- ☐ Add vanilla extract and milk and beat for an additional 3 to 4 minutes. The frosting should be very creamy.
- ☐ Cover tightly with plastic wrap until ready to use. If preparing the frosting 1 day ahead, cover the frosting tightly with plastic wrap but do not refrigerate. When ready to use, beat the frosting again adding additional milk or lemon juice until the frosting reaches the desired consistency.

Nutrition Facts



Properties

Glycemic Index:92.7, Glycemic Load:84.17, Inflammation Score:-10, Nutrition Score:54.983043556628%

Flavonoids

Catechin: 23.05mg, Catechin: 23.05mg, Catechin: 23.05mg, Catechin: 23.05mg Epicatechin: 62.34mg, Epicatechin: 62.34mg, Epicatechin: 62.34mg, Epicatechin: 62.34mg Eriodictyol: 0.37mg, Eriodictyol: 0.37mg, Eriodictyol: 0.37mg, Eriodictyol: 0.37mg Hesperetin: 1.09mg, Hesperetin: 1.09mg, Hesperetin: 1.09mg, Hesperetin: 1.09mg Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg Quercetin: 2.18mg, Quercetin: 2.18mg, Quercetin: 2.18mg

Nutrients (% of daily need)

Calories: 3503.81kcal (175.19%), Fat: 203.74g (313.45%), Saturated Fat: 124g (775.02%), Carbohydrates: 411.57g (137.19%), Net Carbohydrates: 390.68g (142.06%), Sugar: 311.97g (346.63%), Cholesterol: 654.27mg (218.09%), Sodium: 1056.85mg (45.95%), Alcohol: 0.92g (100%), Alcohol %: 0.12% (100%), Caffeine: 150.19mg (50.06%), Protein: 34.6g (69.2%), Manganese: 3.46mg (173.13%), Copper: 2.84mg (142.04%), Vitamin A: 5169.53IU (103.39%), Iron: 17.91mg (99.49%), Selenium: 68.4µg (97.72%), Magnesium: 387.65mg (96.91%), Phosphorus: 845.81mg (84.58%), Fiber: 20.9g (83.59%), Vitamin B2: 1.12mg (65.86%), Vitamin B1: 0.82mg (54.49%), Zinc: 7.69mg (51.26%), Folate: 204.02µg (51%), Potassium: 1539.8mg (43.99%), Calcium: 392.43mg (39.24%), Vitamin E: 5.54mg (36.94%), Vitamin D: 5.25µg (34.99%), Vitamin B3: 6.79mg (33.94%), Vitamin B5: 2.46mg (24.63%), Vitamin B12: 1.47µg (24.56%), Vitamin K: 22.53µg (21.46%), Vitamin B6: 0.32mg (16.01%), Vitamin C: 3.26mg (3.95%)