



Devil's Food Cake Batter

 Vegetarian

READY IN



20 min.

SERVINGS



20

CALORIES



100 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 1 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.8 cup strong coffee decoction hot brewed
- ☐ 0.8 cup sugar
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract

☐ 1 teaspoon vinegar white

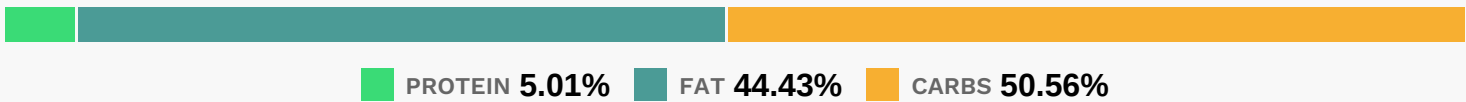
Equipment

- ☐ oven
- ☐ stand mixer

Directions

- ☐ Beat butter and sugar at medium speed with a heavy-duty electric stand mixer until creamy.
- ☐ Add egg, beating just until blended. Beat in vanilla.
- ☐ Combine flour, cocoa, and baking soda.
- ☐ Add to butter mixture alternately with coffee, beating until blended. Stir in vinegar.
- ☐ Bake batter immediately.

Nutrition Facts



Properties

Glycemic Index:12.25, Glycemic Load:8.69, Inflammation Score:-2, Nutrition Score:1.978695632323%

Flavonoids

Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

Nutrients (% of daily need)

Calories: 99.87kcal (4.99%), Fat: 5.12g (7.88%), Saturated Fat: 3.12g (19.5%), Carbohydrates: 13.12g (4.37%), Net Carbohydrates: 12.42g (4.52%), Sugar: 7.57g (8.41%), Cholesterol: 21.5mg (7.17%), Sodium: 95.46mg (4.15%), Alcohol: 0.07g (100%), Alcohol %: 0.27% (100%), Caffeine: 6.85mg (2.28%), Protein: 1.3g (2.6%), Manganese: 0.1mg (5.06%), Selenium: 3.19µg (4.56%), Vitamin B1: 0.05mg (3.52%), Folate: 13.42µg (3.35%), Copper: 0.07mg (3.3%), Vitamin B2: 0.06mg (3.3%), Vitamin A: 155.32IU (3.11%), Iron: 0.54mg (2.99%), Fiber: 0.7g (2.8%), Phosphorus: 23.87mg (2.39%), Magnesium: 9.23mg (2.31%), Vitamin B3: 0.42mg (2.11%), Zinc: 0.18mg (1.21%), Potassium: 38.09mg (1.09%), Vitamin E: 0.16mg (1.09%)