



Devil's Food Cake with Brown Sugar Buttercream

 Vegetarian

READY IN



120 min.

SERVINGS



10

CALORIES



474 kcal

DESSERT

Ingredients

- ☐ 1.3 teaspoons baking soda
- ☐ 10 servings chocolate curls with gold leaf
- ☐ 1.3 cups t brown sugar dark packed
- ☐ 4 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 0.5 teaspoon salt

- ☐ 1 cup butter unsalted softened
- ☐ 0.8 cup cocoa powder unsweetened (not Dutch-process)
- ☐ 1 teaspoon vanilla
- ☐ 1 cup water boiling
- ☐ 0.5 cup milk whole

Equipment

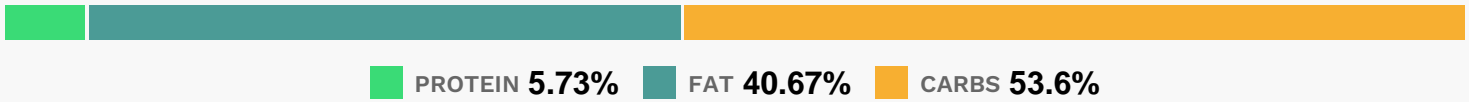
- ☐ bowl
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ toothpicks
- ☐ wax paper
- ☐ muffin liners
- ☐ kugelhopf pan

Directions

- ☐ Preheat oven to 350°F. Butter 3 (8- by 2-inch) round cake pans and line bottoms of each with rounds of wax or parchment paper. Butter paper and dust pans with flour, knocking out excess.
- ☐ Whisk together boiling water and cocoa powder in a bowl until smooth, then whisk in milk and vanilla. 3Sift together flour, baking soda, and salt in another bowl.
- ☐ Beat together butter and sugars in a large bowl with an electric mixer until pale and fluffy, then add eggs 1 at a time, beating well after each addition. Beat in flour and cocoa mixtures alternately in batches, beginning and ending with flour mixture (batter may look curdled).
- ☐ Divide batter among pans, smoothing tops.
- ☐ Bake in upper and lower thirds of oven, switching position of pans halfway through baking, until a tester comes out clean and layers begin to pull away from sides of pans, 20 to 25

- minutes total. Cool layers in pans on racks 10 minutes, then invert onto racks, remove wax paper, and cool completely.
- Put 1 cake layer, rounded side up, on a cake plate and spread with about 1 cup buttercream. Top with another cake layer, rounded side up, and spread with another cup buttercream. Top with remaining cake layer and frost top and sides of cake with remaining buttercream.
- Cake layers may be made 2 days ahead of assembling and kept, wrapped well in plastic wrap, at room temperature or frozen up to 1 week.
 - Cake may be assembled 1 day ahead and chilled in a cake keeper or loosely covered with plastic wrap (use toothpicks to hold wrap away from frosting). Bring to room temperature before serving.
 - This batter can be baked in 2 (9- by 1-inch) round cake pans 25 to 30 minutes; in a 13- by 9- by 2-inch pan 35 to 40 minutes; in a 12-cup bundt pan 35 to 40 minutes; or in 24 (1/2-cup) muffin cups 20 to 25 minutes.

Nutrition Facts



Properties

Glycemic Index:18.31, Glycemic Load:24.49, Inflammation Score:-6, Nutrition Score:9.9326086199802%

Flavonoids

Catechin: 4.18mg, Catechin: 4.18mg, Catechin: 4.18mg, Catechin: 4.18mg Epicatechin: 12.67mg, Epicatechin: 12.67mg, Epicatechin: 12.67mg, Epicatechin: 12.67mg Quercetin: 0.64mg, Quercetin: 0.64mg, Quercetin: 0.64mg, Quercetin: 0.64mg

Nutrients (% of daily need)

Calories: 473.58kcal (23.68%), Fat: 22.26g (34.25%), Saturated Fat: 13.29g (83.08%), Carbohydrates: 66.03g (22.01%), Net Carbohydrates: 62.89g (22.87%), Sugar: 42.92g (47.69%), Cholesterol: 124.73mg (41.58%), Sodium: 299.63mg (13.03%), Alcohol: 0.14g (100%), Alcohol %: 0.11% (100%), Caffeine: 15.69mg (5.23%), Protein: 7.05g (14.11%), Selenium: 16.5µg (23.57%), Manganese: 0.46mg (22.88%), Copper: 0.33mg (16.46%), Vitamin B2: 0.26mg (15.22%), Iron: 2.68mg (14.88%), Folate: 58.17µg (14.54%), Vitamin B1: 0.22mg (14.51%), Vitamin A: 695.54IU (13.91%), Phosphorus: 135.44mg (13.54%), Fiber: 3.14g (12.57%), Magnesium: 46.53mg (11.63%), Vitamin B3: 1.69mg (8.47%), Calcium: 68.08mg (6.81%), Zinc: 0.98mg (6.55%), Potassium: 219.3mg (6.27%), Vitamin D: 0.87µg (5.83%), Vitamin B5: 0.54mg (5.42%), Vitamin E: 0.77mg (5.13%), Vitamin B12: 0.28µg (4.74%), Vitamin B6: 0.07mg (3.62%), Vitamin K: 1.99µg (1.9%)