



Devil's Food Cake with Chocolate-Orange Buttercream

READY IN



45 min.

SERVINGS



12

CALORIES



686 kcal

DESSERT

Ingredients

- ☐ 1.5 cups flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 12 servings chocolate curls
- ☐ 0.5 teaspoon kosher salt
- ☐ 4 large eggs
- ☐ 1.5 cups brown sugar packed ()
- ☐ 1 tablespoon orange liqueur

- ☐ 2 teaspoons culinary lavender buds dried finely
- ☐ 1 tablespoon orange zest grated
- ☐ 4 cups powdered sugar divided
- ☐ 8 ounces bittersweet chocolate chopped
- ☐ 0.5 cup yogurt plain
- ☐ 1.5 cups butter unsalted room temperature (3 sticks)
- ☐ 0.5 cup cocoa powder unsweetened
- ☐ 2 teaspoons vanilla extract
- ☐ 7 tablespoons water ()
- ☐ 0.5 cup milk whole

Equipment

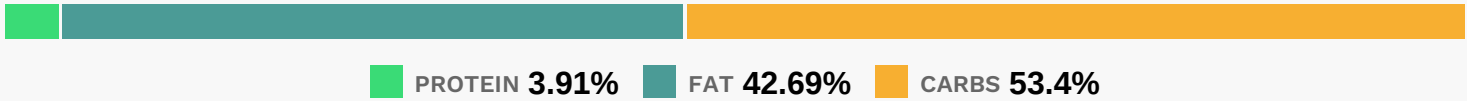
- ☐ bowl
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ double boiler
- ☐ hand mixer

Directions

- ☐ Position rack in center of oven and preheat to 325°F. Butter and flour two 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line bottoms of pans with parchment paper rounds. Stir chocolate in top of double boiler set over simmering water until smooth.
- ☐ Remove from over water. Cool to barely lukewarm.
- ☐ Sift flour and next 4 ingredients into medium bowl.
- ☐ Whisk milk and yogurt to blend in small bowl. Using electric mixer, beat brown sugar, butter, and lavender in large bowl until smooth. Beat in eggs, 1 at a time. Beat in melted chocolate until smooth.

- ☐ Mix in dry ingredients alternately with milk mixture in 3 additions each. Divide batter between prepared pans.
- ☐ Bake cakes until tester inserted into centers comes out clean, about 30 minutes. Cool cakes in pans on racks 15 minutes. Turn cakes out onto racks; remove parchment and cool completely.
- ☐ Stir 8 ounces chocolate in top of double boiler set over simmering water until smooth. Cool until barely lukewarm but still pourable.
- ☐ Mix cocoa powder and 7 tablespoons water in heavy small saucepan. Stir over medium-low heat until smooth and thick but still pourable, adding more water by teaspoonfuls if necessary. Cool.
- ☐ Beat butter, 1/3 cup powdered sugar, and orange peel in large bowl to blend.
- ☐ Add melted chocolate, vanilla, and salt; beat until smooth. Beat in cocoa mixture. Gradually add remaining 3 2/3 cups powdered sugar and beat until frosting is smooth.
- ☐ Mix in Grand Marnier.
- ☐ Place 1 cake layer on platter.
- ☐ Spread 1 1/2 cups frosting over top of cake. Top with second cake layer.
- ☐ Spread remaining frosting over top and sides of cake, swirling decoratively. Mound chocolate curls in center of cake. (Can be made 1 day ahead. Cover with cake dome and refrigerate.
- ☐ Let cake stand at room temperature 2 hours before serving.)
- ☐ *Dried lavender blossoms are available at natural foods stores and at some specialty foods stores and farmers' markets.

Nutrition Facts



Properties

Glycemic Index:17.08, Glycemic Load:8.89, Inflammation Score:-6, Nutrition Score:10.844347922698%

Flavonoids

Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 686.3kcal (34.32%), Fat: 33.22g (51.12%), Saturated Fat: 20g (124.98%), Carbohydrates: 93.52g (31.17%), Net Carbohydrates: 90.13g (32.77%), Sugar: 75.04g (83.38%), Cholesterol: 125.62mg (41.87%), Sodium: 205.71mg (8.94%), Alcohol: 0.55g (100%), Alcohol %: 0.38% (100%), Caffeine: 25.68mg (8.56%), Protein: 6.84g (13.69%), Manganese: 0.54mg (26.78%), Copper: 0.44mg (22.18%), Selenium: 14.02µg (20.03%), Iron: 3.07mg (17.03%), Phosphorus: 169.64mg (16.96%), Vitamin A: 830.83IU (16.62%), Magnesium: 64.95mg (16.24%), Fiber: 3.39g (13.57%), Vitamin B2: 0.23mg (13.42%), Calcium: 114.09mg (11.41%), Vitamin B1: 0.15mg (10.08%), Folate: 40.08µg (10.02%), Zinc: 1.28mg (8.52%), Potassium: 294.99mg (8.43%), Vitamin E: 0.97mg (6.47%), Vitamin B3: 1.25mg (6.27%), Vitamin B12: 0.35µg (5.83%), Vitamin D: 0.87µg (5.81%), Vitamin B5: 0.57mg (5.66%), Vitamin B6: 0.07mg (3.55%), Vitamin K: 3.66µg (3.48%), Vitamin C: 0.87mg (1.06%)