

Devil's Food Cake with Chocolate-Orange Buttercream



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

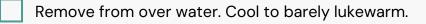
Equipment

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.



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.

Nutrition Facts		
	*Dried lavender blossoms are available at natural foods stores and at some specialty foods stores and farmers' markets.	
	Let cake stand at room temperature 2 hours before serving.)	
	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.	
	Spread 11/2 cups frosting over top of cake. Top with second cake layer.	
	Place 1 cake layer on platter.	
	Mix in Grand Marnier.	
	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.	
	Beat butter, 1/3 cup powdered sugar, and orange peel in large bowl to blend.	
	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.	
	Stir 8 ounces chocolate in top of double boiler set over simmering water until smooth. Cool until barely lukewarm but still pourable.	
	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.	
	Mix in dry ingredients alternately with milk mixture in 3 additions each. Divide batter between prepared pans.	

protein 3.91% 📕 fat 42.69% 📒 carbs 53.4%

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 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%)