



Devil's Food Cake with Peppermint Frosting

READY IN



45 min.

SERVINGS



12

CALORIES



987 kcal

DESSERT

Ingredients

- ☐ 2.7 cups all purpose flour
- ☐ 1 tablespoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 14 ounces bittersweet chocolate chopped
- ☐ 12 servings bittersweet chocolate curls
- ☐ 1 tablespoon plus light
- ☐ 3 large egg whites
- ☐ 1 large egg yolk
- ☐ 3 large eggs

- ☐ 3 cups heavy whipping cream chilled divided
- ☐ 2 cups ice water
- ☐ 0.5 teaspoon peppermint extract pure
- ☐ 1 teaspoon salt
- ☐ 2.3 cups sugar
- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 1.3 cups cocoa powder unsweetened sifted
- ☐ 0.5 cup water
- ☐ 12 ounces chocolate white finely chopped (such as Lindt or Perugina)

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ aluminum foil
- ☐ stand mixer
- ☐ offset spatula
- ☐ serrated knife

Directions

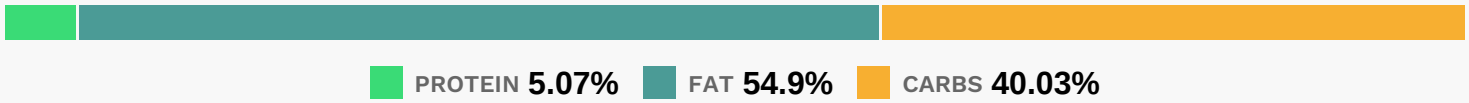
- ☐ Position rack in center of oven; preheat to 350°F. Butter two 9-inch-diameter cake pans with 2-inch-high sides. Dust pans with flour; tap out excess.
- ☐ Whisk first 4 ingredients in medium bowl to blend. Using electric mixer, beat sugar and butter in large bowl until well blended. Beat in eggs 1 at a time, beating well after each addition. Beat in yolk.
- ☐ Add cocoa and beat until well blended.
- ☐ Add flour mixture in 3 additions alternately with ice water in 2 additions, beginning and ending with flour mixture and beating until just blended and smooth after each addition. Divide

batter between prepared pans; smooth tops.

- ☐ Bake cakes until tester inserted into center comes out clean, about 40 minutes. Cool cakes in pans on racks 15 minutes. Invert cakes onto racks and cool completely. DO AHEAD: Can be made 1 day ahead. Wrap in foil; store at room temperature.
- ☐ Bring cream and corn syrup to simmer in medium saucepan.
- ☐ Remove from heat; add chocolate and whisk until melted and smooth.
- ☐ Transfer to small bowl. Chill until firm enough to spread, about 1 hour. DO AHEAD: Can be made 1 day ahead. Before using, let stand at room temperature until soft enough to spread, about 30 minutes.
- ☐ Place white chocolate in large heatproof bowl. Bring 1 cup cream to simmer in saucepan.
- ☐ Pour hot cream over white chocolate.
- ☐ Let stand 1 minute; whisk until smooth.
- ☐ Whisk in extract. Cover; chill until mixture thickens and is cold, at least 4 hours. DO AHEAD: Can be made 1 day ahead. Chill.
- ☐ Add 2 cups chilled cream to white chocolate cream and beat until smooth and peaks form. DO AHEAD: Can be made 3 hours ahead. Cover and chill. Rewhisk to thicken, if necessary, before using.
- ☐ Using long serrated knife, cut each cake horizontally in half.
- ☐ Place 1 cake layer on platter, cut side up.
- ☐ Spread 1/3 of dark chocolate ganache over cake. Spoon 2 cups white chocolate cream in dollops over cake; spread evenly to edges. Top with second cake layer, cut side down; spread 1/3 of ganache over, then 2 cups white chocolate cream. Repeat with third cake layer, cut side up, remaining ganache, and remaining cream. Cover with fourth cake layer, cut side down. Chill while preparing frosting.
- ☐ Combine sugar, 1/2 cup water, egg whites, and corn syrup in large bowl of heavy-duty stand mixer.
- ☐ Whisk by hand to blend well. Set bowl with mixture over saucepan of gently simmering water; whisk constantly with hand whisk until mixture resembles marshmallow creme and ribbons form when whisk is lifted, 8 to 9 minutes.
- ☐ Whisk in peppermint extract.
- ☐ Remove bowl from over water and attach bowl to heavy-duty stand mixer fitted with whisk attachment. Beat on high speed until mixture is barely warm to touch and very thick, 7 to 8 minutes.

- ☐
- Using offset spatula and working quickly, spread frosting over top and sides of cake.
- ☐
- Sprinkle chocolate curls over top and sides. DO AHEAD: Can be made 1 day ahead. Cover with cake dome; chill.

Nutrition Facts



Properties

Glycemic Index:27.17, Glycemic Load:53.74, Inflammation Score:-8, Nutrition Score:19.7008694203%

Flavonoids

Catechin: 5.81mg, Catechin: 5.81mg, Catechin: 5.81mg, Catechin: 5.81mg Epicatechin: 17.6mg, Epicatechin: 17.6mg, Epicatechin: 17.6mg, Epicatechin: 17.6mg Quercetin: 0.9mg, Quercetin: 0.9mg, Quercetin: 0.9mg, Quercetin: 0.9mg

Nutrients (% of daily need)

Calories: 986.86kcal (49.34%), Fat: 62.18g (95.66%), Saturated Fat: 37.7g (235.63%), Carbohydrates: 101.99g (34%), Net Carbohydrates: 95.14g (34.6%), Sugar: 70.18g (77.98%), Cholesterol: 177.7mg (59.23%), Sodium: 476.61mg (20.72%), Alcohol: 0.06g (100%), Alcohol %: 0.03% (100%), Caffeine: 49.91mg (16.64%), Protein: 12.92g (25.85%), Manganese: 1mg (49.8%), Copper: 0.85mg (42.71%), Selenium: 23.33µg (33.33%), Phosphorus: 326.73mg (32.67%), Magnesium: 122.01mg (30.5%), Vitamin A: 1460.85IU (29.22%), Iron: 5.21mg (28.97%), Vitamin B2: 0.48mg (28.34%), Fiber: 6.85g (27.4%), Calcium: 207.38mg (20.74%), Vitamin B1: 0.28mg (18.37%), Folate: 66.91µg (16.73%), Potassium: 534.73mg (15.28%), Zinc: 2.29mg (15.27%), Vitamin B3: 2.4mg (11.99%), Vitamin E: 1.65mg (11.02%), Vitamin D: 1.56µg (10.41%), Vitamin B5: 0.84mg (8.41%), Vitamin B12: 0.49µg (8.23%), Vitamin K: 8.62µg (8.21%), Vitamin B6: 0.1mg (4.92%)