



Double-Deep-Chocolate Hanukkah Layer Cake

 Dairy Free

READY IN



300 min.

SERVINGS



12

CALORIES



651 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup cocoa powder unsweetened for dusting plus more pans (not Dutch-process)
- ☐ 1.5 cups coconut milk unsweetened canned
- ☐ 1.5 tablespoons plus light
- ☐ 3 large water warmed
- ☐ 2 cups flour all-purpose
- ☐ 2 teaspoons espresso powder instant

- ☐ 0.8 teaspoon salt
- ☐ 4 cups semi chocolate chips (see Cooks' Notes)
- ☐ 1.8 cups sugar
- ☐ 1 teaspoon vanilla extract pure
- ☐ 0.8 cup vegetable oil plus more for greasing pans
- ☐ 1 cup water

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ plastic wrap

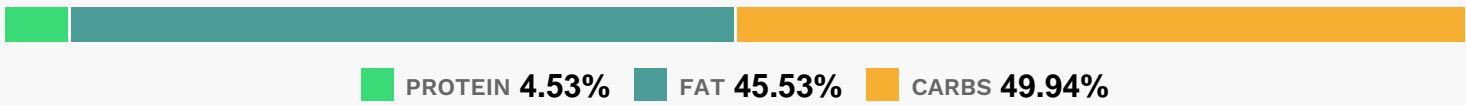
Directions

- ☐ Heat oven to 350°F with rack in middle. Oil pans and line bottoms with rounds of parchment, then dust sides only with cocoa powder, knocking out excess.
- ☐ Whisk together water, coconut milk, 3/4 cup oil, eggs, and vanilla in a bowl until well blended and smooth.
- ☐ Sift together flour, sugar, 3/4 cup cocoa powder, baking powder and soda, and salt into a large bowl.
- ☐ Add wet ingredients to flour mixture and whisk until smooth.
- ☐ Divide batter between pans, and bake until a tester comes out clean and layers just begin to pull away from side of pans, 25 to 30 minutes.
- ☐ Cool cake layers in pans on a rack 30 minutes, then run a thin knife around edge of pans and invert cakes onto rack.
- ☐ Remove parchment and cool completely.
- ☐ Combine coconut milk, chocolate chips, and espresso powder in a heat-proof bowl. Set bowl over a pan of barely simmering water, and heat, whisking occasionally, until chocolate is

melted and smooth.

- ☐ Remove bowl from pan and whisk in corn syrup and vanilla.
- ☐ Chill frosting, stirring occasionally, until slightly thickened and spreadable, about 2 hours. (To quick-chill, place bowl in the freezer and stir occasionally until chocolate mixture is thickened and spreadable, 20 to 30 minutes.)
- ☐ Spread frosting generously between cake layers and over top and sides.
- ☐ •If you want to keep the cake completely dairy-free, use chocolate chips that are labeled dairy-free, such as Chocolate Dream or Sunspire. You can find them in natural foods stores and in the health foods section of some supermarkets; Trader Joe's also sells their own brand of dairy-free chocolate chips. •If by chance the chocolate frosting chills for too long and becomes too thick to work with, melt it again over a pan of barely simmering water, then chill for less time. •Cake layers improve in flavor if made ahead. Keep chilled between layers of parchment and tightly wrapped in plastic wrap, 1 day, or freeze 1 week. Frost while layers are still cold, or thaw slightly if frozen. •Frosted cake can be made 1 day ahead and kept covered and chilled. Bring to room temperature before serving. •Leftovers keep—if you are lucky enough to have any—covered and chilled, for several days.

Nutrition Facts



Properties

Glycemic Index:21.34, Glycemic Load:32.43, Inflammation Score:-6, Nutrition Score:16.594782523487%

Flavonoids

Catechin: 3.48mg, Catechin: 3.48mg, Catechin: 3.48mg, Catechin: 3.48mg Epicatechin: 10.56mg, Epicatechin: 10.56mg, Epicatechin: 10.56mg, Epicatechin: 10.56mg Quercetin: 0.54mg, Quercetin: 0.54mg, Quercetin: 0.54mg, Quercetin: 0.54mg

Nutrients (% of daily need)

Calories: 650.55kcal (32.53%), Fat: 33.89g (52.14%), Saturated Fat: 20.43g (127.69%), Carbohydrates: 83.64g (27.88%), Net Carbohydrates: 75.63g (27.5%), Sugar: 54.44g (60.49%), Cholesterol: 3.6mg (1.2%), Sodium: 276.98mg (12.04%), Alcohol: 0.11g (100%), Alcohol %: 0.08% (100%), Caffeine: 69.2mg (23.07%), Protein: 7.59g (15.17%), Manganese: 1.42mg (71.17%), Copper: 1.07mg (53.45%), Magnesium: 149.15mg (37.29%), Iron: 6.1mg (33.86%), Fiber: 8.01g (32.05%), Phosphorus: 263.08mg (26.31%), Selenium: 14.95µg (21.35%), Zinc: 2.32mg (15.48%), Potassium: 530.26mg (15.15%), Vitamin B1: 0.2mg (13.09%), Folate: 44.65µg (11.16%), Vitamin B3: 2.13mg (10.63%), Calcium: 92.93mg (9.29%), Vitamin K: 9.56µg (9.11%), Vitamin B2: 0.15mg (8.9%), Vitamin E: 0.64mg (4.27%), Vitamin B5: 0.34mg (3.4%), Vitamin B6: 0.05mg (2.3%), Vitamin B12: 0.11µg (1.8%), Vitamin C: 0.84mg

(1.02%)