



Double-Nut Drenched Chocolate Cake

READY IN



56 min.

SERVINGS



35

CALORIES



329 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 2 cups firmly brown sugar light packed
- ☐ 0.8 cup butter softened
- ☐ 35 servings chocolate topping
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup frangelico with frangelico)
- ☐ 1 cup hazelnuts toasted finely chopped
- ☐ 35 servings garnish: hazelnuts

- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup cocoa unsweetened
- ☐ 1 tablespoon vanilla extract
- ☐ 0.8 cup water
- ☐ 0.3 cup vinegar white

Equipment

- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ wax paper

Directions

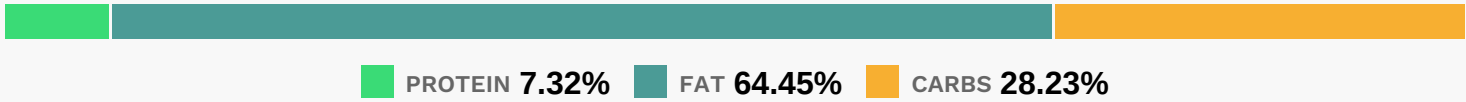
- ☐ Grease 3 (8") round cakepans; line bottoms with wax paper. Grease and flour wax paper and sides of pans; set aside.
- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add brown sugar, beating well.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine water and vinegar.
- ☐ Combine flour, baking soda, and salt; add to butter mixture alternately with water mixture, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in chopped hazelnuts and vanilla.
- ☐ Pour one-third of batter into each of 2 prepared pans. Fold cocoa into remaining batter; pour chocolate batter into third pan.
- ☐ Bake at 350 for 19 to 21 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans. Peel off wax paper immediately after inverting. Cool completely on wire racks.
- ☐ Brush liqueur over cake layers.
- ☐ Place 1 white cake layer, top side down, on serving plate; spread one-third of Chocolate Topping over top (do not frost sides). Top with chocolate cake layer; spread one-third Chocolate Topping over chocolate layer (do not frost sides). Top with remaining white layer

and remaining Chocolate Topping (do not frost sides).

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Garnish, if desired. Allow cake to set several hours before slicing.

Nutrition Facts



Properties

Glycemic Index:5.86, Glycemic Load:4.3, Inflammation Score:-4, Nutrition Score:13.597391260707%

Flavonoids

Cyanidin: 2.24mg, Cyanidin: 2.24mg, Cyanidin: 2.24mg, Cyanidin: 2.24mg Catechin: 0.8mg, Catechin: 0.8mg, Catechin: 0.8mg, Catechin: 0.8mg Epigallocatechin: 0.93mg, Epigallocatechin: 0.93mg, Epigallocatechin: 0.93mg, Epigallocatechin: 0.93mg Epicatechin: 1.28mg, Epicatechin: 1.28mg, Epicatechin: 1.28mg, Epicatechin: 1.28mg Epigallocatechin 3-gallate: 0.35mg, Epigallocatechin 3-gallate: 0.35mg, Epigallocatechin 3-gallate: 0.35mg, Epigallocatechin 3-gallate: 0.35mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 328.96kcal (16.45%), Fat: 24.78g (38.13%), Saturated Fat: 4.18g (26.13%), Carbohydrates: 24.42g (8.14%), Net Carbohydrates: 20.73g (7.54%), Sugar: 14.08g (15.65%), Cholesterol: 21.1mg (7.03%), Sodium: 90.79mg (3.95%), Alcohol: 0.13g (100%), Alcohol %: 0.22% (100%), Protein: 6.34g (12.67%), Manganese: 2.15mg (107.55%), Vitamin E: 5.19mg (34.59%), Copper: 0.62mg (31.06%), Vitamin B1: 0.27mg (18.22%), Magnesium: 61.29mg (15.32%), Fiber: 3.69g (14.76%), Folate: 52.7µg (13.17%), Iron: 2.14mg (11.9%), Phosphorus: 117.56mg (11.76%), Vitamin B6: 0.2mg (10.13%), Potassium: 269.55mg (7.7%), Zinc: 0.97mg (6.44%), Selenium: 4.42µg (6.32%), Calcium: 53.97mg (5.4%), Vitamin B2: 0.09mg (5.32%), Vitamin B3: 1.06mg (5.29%), Vitamin K: 5.16µg (4.91%), Vitamin B5: 0.41mg (4.07%), Vitamin A: 143.69IU (2.87%), Vitamin C: 2.11mg (2.56%)