



Easy Fudge Layer Cake

READY IN



45 min.

SERVINGS



18

CALORIES



162 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 0.7 cup brown sugar dark packed
- 0.5 cup dutch process unsweetened
- 3 large eggs
- 1.8 cups flour all-purpose
- 0.7 cup granulated sugar
- 0.5 teaspoon salt
- 1.3 cups skim milk

- 2 teaspoons vanilla extract
- 0.3 cup vegetable shortening

Equipment

- bowl
- oven
- wire rack
- blender
- wax paper
- spatula

Directions

- Prepare the Chocolate-Cream Cheese Frosting; cover and chill.
- Preheat oven to 35
- Coat 2 (8-inch) round cake pans with cooking spray; line bottoms of pans with wax paper. Coat wax paper with cooking spray; set pans aside.
- Combine flour and remaining ingredients in a large bowl; beat at low speed of a mixer 30 seconds or until ingredients are moist. Beat mixture at medium speed 2 minutes or until well-blended.
- Pour batter into prepared pans. Sharply tap pans once on the counter to remove air bubbles.
- Bake at 350 for 30 minutes or until cake springs back when touched lightly in center. Cool in pans 5 minutes on a wire rack. Loosen layers from sides of pans using a narrow metal spatula, and turn out onto wire racks. Peel off wax paper, and cool completely.
- Place 1 cake layer on a plate, and spread with 1/2 cup Chocolate-Cream Cheese Frosting. Top with remaining cake layer; spread remaining frosting on sides and top of cake. Cover and chill at least 1 hour.

Nutrition Facts



PROTEIN 8.05% **FAT 27.29%** **CARBS 64.66%**

Properties

Glycemic Index:15.02, Glycemic Load:12.21, Inflammation Score:-2, Nutrition Score:4.3995652457942%

Flavonoids

Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

Nutrients (% of daily need)

Calories: 161.82kcal (8.09%), Fat: 5.07g (7.8%), Saturated Fat: 1.43g (8.94%), Carbohydrates: 27.04g (9.01%), Net Carbohydrates: 25.83g (9.39%), Sugar: 16.32g (18.13%), Cholesterol: 31.51mg (10.5%), Sodium: 171.05mg (7.44%), Alcohol: 0.15g (100%), Alcohol %: 0.32% (100%), Caffeine: 5.49mg (1.83%), Protein: 3.37g (6.73%), Selenium: 7.5µg (10.72%), Manganese: 0.18mg (9.21%), Vitamin B2: 0.13mg (7.53%), Vitamin B1: 0.11mg (7.4%), Phosphorus: 70.59mg (7.06%), Folate: 27.34µg (6.84%), Iron: 1.13mg (6.29%), Copper: 0.12mg (5.96%), Calcium: 52.03mg (5.2%), Fiber: 1.21g (4.85%), Magnesium: 18.48mg (4.62%), Vitamin B3: 0.81mg (4.03%), Zinc: 0.44mg (2.9%), Potassium: 100.93mg (2.88%), Vitamin B12: 0.17µg (2.88%), Vitamin B5: 0.28mg (2.85%), Vitamin D: 0.35µg (2.36%), Vitamin E: 0.33mg (2.2%), Vitamin K: 2.14µg (2.04%), Vitamin B6: 0.04mg (1.78%), Vitamin A: 79.71IU (1.59%)