



## Giant Chocolate Cake with Bittersweet Chocolate Ganache and Edible Flowers

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



316 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.3 cup butter chilled cut into 1/2-inch cubes ()
- ☐ 1 cup buttermilk
- ☐ 12 servings ice (for decoration)
- ☐ 3 large eggs
- ☐ 2 cups flour

- ☐ 0.8 cup cup heavy whipping cream
- ☐ 0.5 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 5 ounces baker's chocolate unsweetened chopped
- ☐ 1 cup cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup water boiling

## Equipment

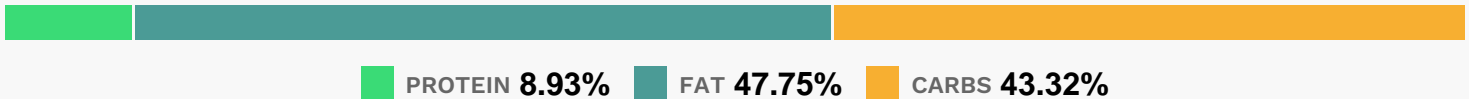
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ cake form

## Directions

- ☐ Preheat oven to 350°F. Spray 12-inch round cake pan with 2-inch-high sides with nonstick spray. Line bottom of pan with parchment paper round. Spray parchment paper with nonstick spray. Dust pan with flour, tapping out any excess. Sift 2 cups flour, baking soda, baking powder, and salt into medium bowl. Sift cocoa into another medium bowl.
- ☐ Pour 1 cup boiling water over cocoa; whisk to blend. Using electric mixer, beat sugar and eggs in large bowl until light and fluffy, about 2 minutes.
- ☐ Add butter to egg mixture and beat until blended. Beat in cocoa mixture.
- ☐ Add buttermilk and vanilla; beat to blend.
- ☐ Add dry ingredients and beat on low just to blend.
- ☐ Transfer batter to prepared pan; smooth top.

- ☐ Bake cake until tester inserted into center comes out clean, about 38 minutes. Cool cake completely in pan on rack. DO AHEAD: Can be made 1 day ahead. Cover and let stand at room temperature.
- ☐ Place chopped chocolate, butter, and vanilla in medium bowl. Bring cream and sugar to boil in medium saucepan, stirring to dissolve sugar. Carefully pour hot cream mixture into bowl with chocolate.
- ☐ Let stand 1 minute.
- ☐ Whisk until melted and smooth. Chill ganache until thickened and spreadable, about 1 hour.
- ☐ Carefully invert cake onto large cake plate. Gently remove parchment paper.
- ☐ Spread ganache over top and sides of cake and allow ganache to set, about 1 hour. DO AHEAD: Cake can be made 1 day ahead. Cover with cake dome and refrigerate.
- ☐ Let stand at room temperature 1 hour before decorating.
- ☐ Decorate cake with edible flowers.
- ☐ Cut into wedges and serve.
- ☐ \* Available at some supermarkets and at farmers' markets. Use only those flowers that have been grown without pesticides.

## Nutrition Facts



## Properties

Glycemic Index: 26.51, Glycemic Load: 20.62, Inflammation Score: -7, Nutrition Score: 12.879130526729%

## Flavonoids

Catechin: 12.24mg, Catechin: 12.24mg, Catechin: 12.24mg, Catechin: 12.24mg Epicatechin: 30.83mg, Epicatechin: 30.83mg, Epicatechin: 30.83mg, Epicatechin: 30.83mg Quercetin: 0.72mg, Quercetin: 0.72mg, Quercetin: 0.72mg, Quercetin: 0.72mg

## Nutrients (% of daily need)

Calories: 315.52kcal (15.78%), Fat: 18.46g (28.4%), Saturated Fat: 11.06g (69.1%), Carbohydrates: 37.68g (12.56%), Net Carbohydrates: 32.51g (11.82%), Sugar: 14.27g (15.85%), Cholesterol: 75.68mg (25.23%), Sodium: 302.55mg (13.15%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Caffeine: 25.93mg (8.64%), Protein: 7.77g (15.54%), Manganese: 0.92mg (45.76%), Copper: 0.7mg (35.18%), Iron: 4.31mg (23.94%), Magnesium: 84.18mg (21.04%), Fiber: 5.18g (20.7%), Selenium: 14.2µg (20.28%), Phosphorus: 181.68mg (18.17%), Vitamin B2: 0.26mg (15.09%), Zinc:

2.05mg (13.68%), Vitamin B1: 0.2mg (13.64%), Folate: 51.93µg (12.98%), Vitamin A: 456.81IU (9.14%), Calcium: 85.97mg (8.6%), Potassium: 291.34mg (8.32%), Vitamin B3: 1.59mg (7.97%), Vitamin D: 0.75µg (4.99%), Vitamin B5: 0.44mg (4.4%), Vitamin B12: 0.24µg (3.92%), Vitamin E: 0.46mg (3.06%), Vitamin B6: 0.05mg (2.73%), Vitamin K: 2.29µg (2.18%)