



Gina's Chocolate Pound Cake

READY IN



90 min.

SERVINGS



8

CALORIES



884 kcal

DESSERT

Ingredients

- ☐ 2.8 cups all purpose flour
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 cup buttermilk
- ☐ 1 tablespoon plus
- ☐ 0.5 cup dutch-process cocoa powder plus more for pan
- ☐ 5 eggs
- ☐ 0.8 cup heavy cream
- ☐ 4 ounces bittersweet chocolate chopped
- ☐ 3 cups sugar

- ☐ 0.8 teaspoon salt
- ☐ 1 cup butter unsalted plus more for pan room temperature
- ☐ 2 teaspoons vanilla extract

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ wire rack
- ☐ toothpicks
- ☐ stand mixer
- ☐ kugelhopf pan

Directions

- ☐ Preheat oven to 350 degrees F. Butter a 10-inch Bundt pan and dust with cocoa powder.
- ☐ In a large bowl of a stand mixer, add the butter and the sugar. Using the paddle attachment, cream together until light and fluffy and the volume has increased.
- ☐ Add the eggs and egg yolk, 1 at a time, beating after each addition.
- ☐ In another mixing bowl, whisk together the flour, cocoa powder, the salt, and baking powder.
- ☐ Add the dry ingredients alternatively with the buttermilk to the butter and egg mixture ending with the flour. Stir in the vanilla and pour the batter into the prepared Bundt pan.
- ☐ Bake for 1 hour and 10 minutes or until a toothpick inserted in the cake comes out clean.
- ☐ Let cool on a wire rack before turning out onto a serving plate and slicing.
- ☐ Add the chocolate to a medium-sized bowl. In a small saucepan over low heat, add the cream and bring to a low simmer.
- ☐ Pour the cream over the chocolate and add the corn syrup. Once the chocolate melts, whisk together to combine.
- ☐ Drizzle over the cake and serve.

Nutrition Facts

PROTEIN 4.4% FAT 41.5% CARBS 54.1%

Properties

Glycemic Index:35.89, Glycemic Load:77, Inflammation Score:-7, Nutrition Score:15.707391392926%

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: 884.41kcal (44.22%), Fat: 41.88g (64.43%), Saturated Fat: 24.98g (156.1%), Carbohydrates: 122.86g (40.95%), Net Carbohydrates: 118.57g (43.12%), Sugar: 84.7g (94.11%), Cholesterol: 211.87mg (70.62%), Sodium: 296.51mg (12.89%), Alcohol: 0.34g (100%), Alcohol %: 0.19% (100%), Caffeine: 24.55mg (8.18%), Protein: 9.99g (19.97%), Selenium: 25.36µg (36.23%), Manganese: 0.7mg (35.09%), Vitamin B1: 0.39mg (25.84%), Vitamin A: 1255.9IU (25.12%), Folate: 100.02µg (25.01%), Vitamin B2: 0.41mg (24.12%), Copper: 0.47mg (23.59%), Iron: 4.05mg (22.49%), Phosphorus: 217.38mg (21.74%), Fiber: 4.28g (17.13%), Magnesium: 67.13mg (16.78%), Vitamin B3: 2.83mg (14.16%), Vitamin D: 1.78µg (11.87%), Calcium: 108.7mg (10.87%), Zinc: 1.52mg (10.1%), Vitamin E: 1.29mg (8.6%), Potassium: 291.92mg (8.34%), Vitamin B5: 0.78mg (7.83%), Vitamin B12: 0.47µg (7.78%), Vitamin B6: 0.09mg (4.46%), Vitamin K: 4.15µg (3.96%)