

Glazed Chocolate Cake with Sprinkles

READY IN



1500 min.

SERVINGS



8

CALORIES



430 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 3.5 oz bittersweet chocolate 60% finely chopped (not more than cacao if marked)
- 8 servings sprinkles
- 2 teaspoons plus light
- 0.3 cup dutch-processed cocoa powder unsweetened
- 2 large eggs at room temperature
- 1 cup flour all-purpose
- 1 cup brown sugar light packed

- 0.3 teaspoon salt
- 1 stick butter unsalted softened
- 1 teaspoon vanilla extract pure
- 1 cup milk whole

Equipment

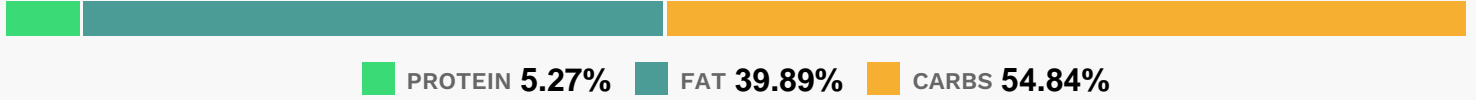
- bowl
- frying pan
- sauce pan
- oven
- whisk
- hand mixer
- cake form
- spatula

Directions

- Preheat oven to 350°F with rack in middle. Butter bottom and side of pan, then line bottom with a round of parchment.
- Sift together flour, cocoa powder, baking soda, baking powder, and salt into a bowl.
- Beat together butter and brown sugar in a large bowl with an electric mixer at medium-high speed until light and fluffy, 3 to 5 minutes.
- Add eggs 1 at a time, beating well after each addition, then beat in vanilla. Reduce speed to medium-low and add flour mixture and milk alternately in batches, beginning and ending with flour mixture (batter will appear curdled).
- Transfer batter to cake pan and smooth top.
- Bake until cake begins to pull away from side of pan and a wooden pick inserted into center comes out clean, 35 to 40 minutes. Cool cake in pan 5 minutes, then invert onto a rack and cool completely, about 1 hour.
- Bring cream to a simmer in a small heavy saucepan over medium heat, then pour over chocolate in a bowl and let stand 1 minute. Gently whisk until smooth, then stir in corn syrup. Cool completely, gently stirring occasionally, about 30 minutes (glaze will thicken).

- Carefully peel off parchment from cake.
- Pour glaze onto center of cake and spread to edges with a spatula. Decorate with sprinkles and/or nonpareils.
- Cake can be made 2 days ahead and kept at room temperature (glaze will not remain shiny).

Nutrition Facts



Properties

Glycemic Index:28, Glycemic Load:9.6, Inflammation Score:-5, Nutrition Score:8.7569565047388%

Flavonoids

Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 429.76kcal (21.49%), Fat: 19.54g (30.07%), Saturated Fat: 11.74g (73.38%), Carbohydrates: 60.45g (20.15%), Net Carbohydrates: 57.71g (20.99%), Sugar: 43.94g (48.82%), Cholesterol: 81.27mg (27.09%), Sodium: 278.47mg (12.11%), Alcohol: 0.17g (100%), Alcohol %: 0.17% (100%), Caffeine: 18.91mg (6.3%), Protein: 5.8g (11.61%), Manganese: 0.43mg (21.63%), Copper: 0.34mg (16.9%), Selenium: 11.76µg (16.8%), Phosphorus: 140.98mg (14.1%), Iron: 2.45mg (13.63%), Magnesium: 51.22mg (12.8%), Vitamin B2: 0.2mg (11.55%), Fiber: 2.74g (10.96%), Vitamin B1: 0.15mg (10.25%), Calcium: 100.47mg (10.05%), Vitamin A: 476.1IU (9.52%), Folate: 36.31µg (9.08%), Potassium: 245.3mg (7.01%), Zinc: 1mg (6.67%), Vitamin B3: 1.18mg (5.92%), Vitamin B12: 0.32µg (5.37%), Vitamin D: 0.8µg (5.32%), Vitamin B5: 0.47mg (4.72%), Vitamin E: 0.56mg (3.74%), Vitamin B6: 0.07mg (3.35%), Vitamin K: 2.15µg (2.04%)