



Glazed Chocolate Pumpkin Cake

READY IN



55 min.

SERVINGS



14

CALORIES



534 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 4 ounces bittersweet chocolate chopped
- 0.3 cup butter softened ()
- 0.5 cup buttermilk
- 1 cup pumpkin puree canned
- 0.5 teaspoon cinnamon
- 0.5 cup cocoa powder
- 2.3 teaspoons cocoa powder

- 2.3 cups powdered sugar
- 3 tablespoons plus light
- 6 ounces cream cheese softened
- 1 cup t brown sugar dark
- 1 egg yolk
- 3 large eggs
- 1.5 cups flour
- 1 cup granulated sugar
- 0.5 cup cup heavy whipping cream
- 1.5 cups cup heavy whipping cream
- 0.3 teaspoon orange food coloring
- 0.5 teaspoon salt
- 1 tablespoon butter unsalted cold
- 0.8 teaspoon vanilla
- 2 teaspoons vanilla extract

Equipment

- bowl
- baking paper
- oven
- whisk
- blender
- hand mixer

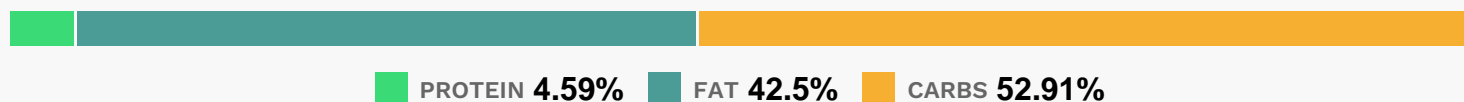
Directions

- Heat oven to 375F. Line the bottoms of two 8 or 9-inch cake pans with parchment paper and lightly butter. Sift the flour, cocoa, baking powder, baking soda, and salt together. Stir the buttermilk, pumpkin, and vanilla extract together in a small bowl. Beat the butter and sugars together using an electric mixer on medium speed until light and fluffy. Beat in the eggs and yolk, one at a time. Reduce the mixer speed to low and alternately beat in the flour and

buttermilk mixtures in thirds.

- Pour the batter into the prepared pans.
- Bake until a tester, inserted into the center, comes out clean--about 35 mins (NOTE: if you're using nonstick cake pans, check around 25 mins as they cook faster).Cool layers completely before icing.Frosting:Beat cream cheese using a mixer on medium-high speed until fluffy.
- Add 1 1/2 cups confectioners' sugar, cocoa, cinnamon and vanilla and beat on slow speed until well combined.In a separate bowl, beat heavy cream with 3/4 cup confectioners' sugar and the food coloring on medium-high speed to soft peaks.Gently fold the whipped cream into the cream cheese mixture until well combined.
- Spread 1 cup frosting between the two layers and use the remaining frosting to ice the top and sides of the cake.Chill for 30 mins and proceed to the glaze.Glazing:
- Place chopped bittersweet chocolate, butter, and corn syrup in a medium heatproof bowl. Bring heavy cream to a boil, pour it over the chocolate, and let sit for 3 minutes.Gently stir, using a whisk, until smooth.
- Let sit for 3-5 min, until the glaze thickens slightly.
- Pour the glaze onto the center of the frosted cake and use the back of a spoon to spread it out to the edges of the cake, allowing some to spill over.

Nutrition Facts



Properties

Glycemic Index:26.36, Glycemic Load:18.51, Inflammation Score:-9, Nutrition Score:11.741739247156%

Flavonoids

Catechin: 2.1mg, Catechin: 2.1mg, Catechin: 2.1mg, Catechin: 2.1mg Epicatechin: 6.35mg, Epicatechin: 6.35mg, Epicatechin: 6.35mg, Epicatechin: 6.35mg Quercetin: 0.32mg, Quercetin: 0.32mg, Quercetin: 0.32mg, Quercetin: 0.32mg

Nutrients (% of daily need)

Calories: 533.92kcal (26.7%), Fat: 25.98g (39.97%), Saturated Fat: 15.58g (97.4%), Carbohydrates: 72.76g (24.25%), Net Carbohydrates: 70.01g (25.46%), Sugar: 57.64g (64.05%), Cholesterol: 116.73mg (38.91%), Sodium: 330.69mg (14.38%), Alcohol: 0.27g (100%), Alcohol %: 0.2% (100%), Caffeine: 14.4mg (4.8%), Protein: 6.31g (12.63%), Vitamin A: 3607.59IU (72.15%), Manganese: 0.38mg (19.02%), Selenium: 12.62µg (18.03%), Vitamin B2: 0.26mg (15.21%), Phosphorus: 146.06mg (14.61%), Copper: 0.29mg (14.46%), Iron: 2.3mg (12.78%), Calcium: 117.09mg (11.71%),

Magnesium: 44.89mg (11.22%), Fiber: 2.75g (11.01%), Folate: 37.75µg (9.44%), Vitamin B1: 0.14mg (9.18%), Potassium: 245.96mg (7.03%), Vitamin D: 0.95µg (6.36%), Zinc: 0.94mg (6.25%), Vitamin E: 0.93mg (6.22%), Vitamin B5: 0.58mg (5.79%), Vitamin B3: 1.07mg (5.33%), Vitamin K: 5.29µg (5.04%), Vitamin B12: 0.26µg (4.4%), Vitamin B6: 0.07mg (3.68%), Vitamin C: 0.94mg (1.14%)