



## Golden Cake with Chocolate Sour Cream Frosting

READY IN



180 min.

SERVINGS



12

CALORIES



513 kcal

DESSERT

### Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.8 teaspoon baking soda
- ☐ 12 servings garnish: brown sugar buttercream
- ☐ 3.5 cups cake flour (not self-rising)
- ☐ 4 large eggs at room temperature
- ☐ 1 teaspoon salt
- ☐ 2 cups cup heavy whipping cream sour
- ☐ 2 cups sugar

- ☐ 1 cup butter unsalted softened
- ☐ 2 teaspoons vanilla

## Equipment

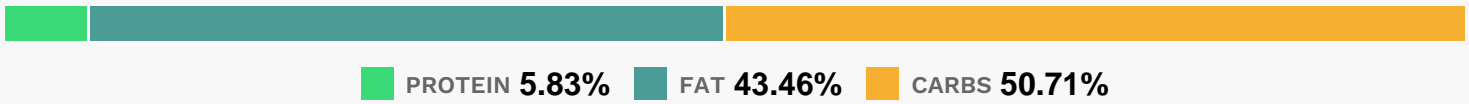
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners
- ☐ pastry bag
- ☐ serrated knife

## Directions

- ☐ Preheat oven to 350°F. Butter 2 (9- by 2-inch) round cake pans and line bottoms of each with rounds of wax or parchment paper. Butter paper and dust pans with flour, knocking out excess.
- ☐ Sift together flour, baking powder, baking soda, and salt.
- ☐ Beat together butter and sugar in a large bowl with an electric mixer until light and fluffy.
- ☐ Add eggs 1 at a time, beating well after each addition, then beat in vanilla.
- ☐ Add half of flour mixture and mix at low speed until just blended.
- ☐ Add sour cream, mixing until just combined, then add remaining flour mixture, mixing at low speed until batter is smooth.
- ☐ Divide batter between pans, smoothing tops.
- ☐ Bake in middle of oven until cake is springy to the touch and a tester comes out clean, 30 to 40 minutes. Cool in pans on racks 10 minutes, then invert onto racks, remove paper, and cool completely.

- ☐ Trim tops of cooled cake layers with a long serrated knife if necessary to make flat and level. Halve each layer horizontally with serrated knife to make a total of 4 layers.
- ☐ Put 1 cake layer on a cake plate and spread with 3/4 cup frosting.
- ☐ Layer remaining cake layers using 3/4 cup frosting between each layer. Frost top and sides of cake with remaining frosting.
- ☐ •Cake layers can be made 1 day ahead of assembling and kept, wrapped well in plastic wrap, at room temperature. •Cake can be assembled 1 day ahead and chilled in a cake keeper or loosely covered with plastic wrap (use toothpicks to hold wrap away from frosting). Bring to room temperature before serving. •This batter can be baked in a 13- by 9- by 2-inch pan 50 to 55 minutes; or in 30 (1/2-cup) muffin cups about 25 minutes. •We used 2 pastry bags, one fitted with an 3/4-inch plain tip and the other fitted with a 3/4-inch ribbon (basketweave) tip, and couplers to decorate our cake, but it won't be any less attractive or delicious if you decide simply to use candles.

## Nutrition Facts



## Properties

Glycemic Index:19.09, Glycemic Load:40.65, Inflammation Score:-4, Nutrition Score:6.8556521107321%

## Nutrients (% of daily need)

Calories: 512.96kcal (25.65%), Fat: 25.08g (38.58%), Saturated Fat: 14.2g (88.75%), Carbohydrates: 65.83g (21.94%), Net Carbohydrates: 64.96g (23.62%), Sugar: 38.72g (43.03%), Cholesterol: 125.29mg (41.76%), Sodium: 408.06mg (17.74%), Alcohol: 0.23g (100%), Alcohol %: 0.19% (100%), Protein: 7.57g (15.14%), Selenium: 21.45µg (30.64%), Vitamin A: 802.27IU (16.05%), Manganese: 0.3mg (15.22%), Phosphorus: 124.15mg (12.41%), Calcium: 120.67mg (12.07%), Vitamin B2: 0.18mg (10.34%), Vitamin E: 0.91mg (6.04%), Vitamin B5: 0.57mg (5.7%), Folate: 22.77µg (5.69%), Copper: 0.09mg (4.66%), Zinc: 0.67mg (4.5%), Iron: 0.81mg (4.49%), Vitamin B12: 0.26µg (4.35%), Vitamin D: 0.62µg (4.11%), Magnesium: 16.04mg (4.01%), Fiber: 0.88g (3.51%), Potassium: 119.13mg (3.4%), Vitamin B6: 0.06mg (3%), Vitamin B1: 0.04mg (2.97%), Vitamin B3: 0.43mg (2.14%), Vitamin K: 2.06µg (1.96%)