



Leon's Favorite Chocolate Cake

READY IN



65 min.

SERVINGS



10

CALORIES



519 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 8 oz butter softened (2 sticks)
- ☐ 4 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 6 oz bittersweet chocolate melted
- ☐ 1 cup cream sour
- ☐ 1.5 cups sugar

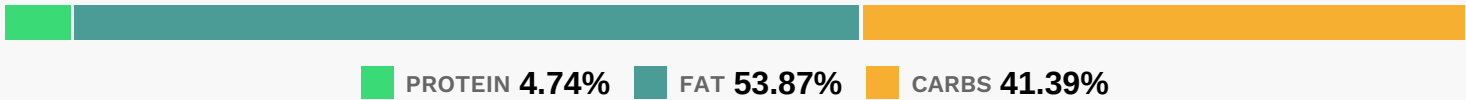
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350°F. Grease and flour a Bundt or tube pan.
- ☐ In a medium bowl, cream the butter and sugar together with an electric mixer on high speed until light and fluffy, 3-4 minutes.
- ☐ Add the eggs one at a time, mixing on medium speed until thoroughly incorporated.
- ☐ Add the remaining ingredients in this order; mixing well after each addition:-melted chocolate and salt-sour cream-flour, baking powder and baking soda
- ☐ Pour batter into prepared pan and bake for 45 minutes, or until tester comes out clean. Allow to cool in pan for about 10 minutes, then turn out onto wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:28.71, Glycemic Load:31.5, Inflammation Score:-6, Nutrition Score:8.9100000029025%

Nutrients (% of daily need)

Calories: 519.41kcal (25.97%), Fat: 31.55g (48.54%), Saturated Fat: 18.38g (114.89%), Carbohydrates: 54.55g (18.18%), Net Carbohydrates: 52.68g (19.16%), Sugar: 37.11g (41.23%), Cholesterol: 137.75mg (45.92%), Sodium: 436.11mg (18.96%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 14.63mg (4.88%), Protein: 6.25g (12.5%), Selenium: 15.19µg (21.69%), Manganese: 0.36mg (18.14%), Vitamin A: 826.56IU (16.53%), Phosphorus: 144.53mg (14.45%), Vitamin B2: 0.24mg (14.38%), Iron: 2.42mg (13.44%), Copper: 0.26mg (13%), Folate: 45.77µg (11.44%), Vitamin B1: 0.17mg (11.09%), Calcium: 100.58mg (10.06%), Magnesium: 39.43mg (9.86%), Fiber: 1.87g (7.47%), Vitamin B3: 1.3mg (6.48%), Zinc: 0.94mg (6.26%), Vitamin E: 0.94mg (6.23%), Vitamin B5: 0.54mg (5.42%), Potassium: 179.07mg (5.12%), Vitamin B12: 0.3µg (4.92%), Vitamin K: 3.27µg (3.12%), Vitamin B6: 0.06mg (2.91%),

Vitamin D: 0.4µg (2.67%)