



Mocha Cake with Fluffy Meringue Topping

 Dairy Free

READY IN



98 min.

SERVINGS



16

CALORIES



358 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1.5 teaspoons baking soda
- ☐ 3 tablespoons canola oil
- ☐ 0.3 cup chocolate syrup light
- ☐ 0.3 teaspoon cream of tartar
- ☐ 1 cup brown sugar dark packed
- ☐ 6 large egg whites
- ☐ 1 cup granulated sugar

- ☐ 1 cup canola mayonnaise (such as Hellmann's)
- ☐ 0.3 teaspoon salt
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup semi chocolate chips
- ☐ 1 cup strong coffee decoction hot brewed
- ☐ 9 tablespoons sugar
- ☐ 2 cups unbleached flour all-purpose
- ☐ 0.8 cup cocoa unsweetened
- ☐ 2 teaspoons vanilla extract

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ double boiler
- ☐ baking pan
- ☐ measuring cup
- ☐ candy thermometer

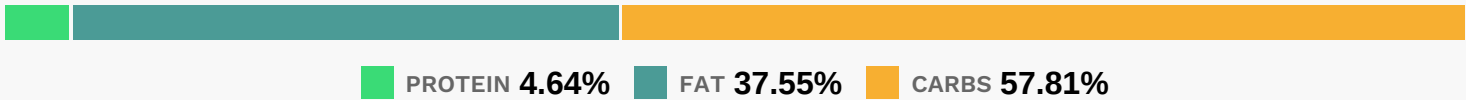
Directions

- ☐ Preheat oven to 35
- ☐ To prepare cake, weigh or lightly spoon flour into dry measuring cups; level with a knife.
- ☐ Combine flour and next 6 ingredients (through 1/2 teaspoon salt) in a large bowl.
- ☐ Add mayonnaise and oil; beat with a mixer at low speed until well blended. Slowly add brewed coffee and vanilla; beat with a mixer at low speed 1 minute or until well blended. Stir in

chocolate chips; pour batter into a 13 x 9-inch metal baking pan coated with cooking spray.

- ☐ Bake at 350 for 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack.
- ☐ To prepare meringue, combine 9 tablespoons sugar and next 3 ingredients in the top of a double boiler. Cook over simmering water 2 minutes or until candy thermometer registers 150, stirring constantly with a whisk.
- ☐ Remove from heat. Beat egg mixture with a mixer at medium speed until soft peaks form; beat at high speed until stiff peaks form.
- ☐ Spread meringue over cake. Store cake, loosely covered, in refrigerator.
- ☐ Drizzle each serving with 1 teaspoon chocolate syrup.

Nutrition Facts



Properties

Glycemic Index:22.32, Glycemic Load:22.2, Inflammation Score:-3, Nutrition Score:6.9973912752517%

Flavonoids

Catechin: 2.61mg, Catechin: 2.61mg, Catechin: 2.61mg, Catechin: 2.61mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 7.92mg, Epicatechin: 7.92mg, Epicatechin: 7.92mg, Epicatechin: 7.92mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.41mg, Quercetin: 0.41mg, Quercetin: 0.41mg, Quercetin: 0.41mg

Nutrients (% of daily need)

Calories: 358.33kcal (17.92%), Fat: 15.4g (23.69%), Saturated Fat: 3.04g (19%), Carbohydrates: 53.32g (17.77%), Net Carbohydrates: 50.94g (18.52%), Sugar: 37.37g (41.52%), Cholesterol: 6.11mg (2.04%), Sodium: 371.24mg (16.14%), Alcohol: 0.17g (100%), Alcohol %: 0.2% (100%), Caffeine: 18.8mg (6.27%), Protein: 4.28g (8.57%), Vitamin K: 25.16µg (23.96%), Manganese: 0.35mg (17.58%), Copper: 0.27mg (13.41%), Selenium: 9.36µg (13.36%), Iron: 1.85mg (10.26%), Vitamin B2: 0.16mg (9.66%), Fiber: 2.38g (9.51%), Magnesium: 37.56mg (9.39%), Vitamin B1: 0.13mg (8.77%), Folate: 31.64µg (7.91%), Phosphorus: 78.32mg (7.83%), Vitamin E: 0.96mg (6.38%), Vitamin B3: 1.12mg (5.6%), Potassium: 170.73mg (4.88%), Calcium: 46.75mg (4.68%), Zinc: 0.56mg (3.76%), Vitamin B5: 0.19mg (1.94%), Vitamin B6: 0.02mg (1.05%)