



Mocha Chocolate Jimmy Cake

READY IN



120 min.

SERVINGS



10

CALORIES



364 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 1 cup mint (jimmies)
- ☐ 2 tablespoons cocoa powder
- ☐ 2 tablespoons hot-brewed coffee hot brewed
- ☐ 2 cups confectioners' sugar
- ☐ 4 eggs separated
- ☐ 2 cups flour all-purpose
- ☐ 1 cup strong coffee decoction cooled brewed

☐ 2 teaspoons vanilla extract

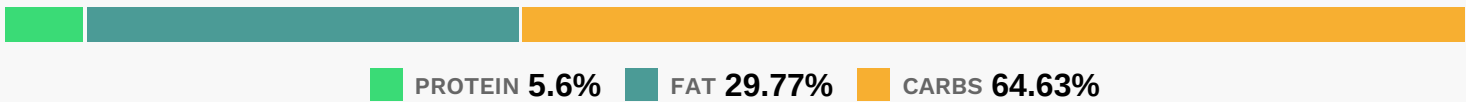
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease a 10-inch tube pan.
- ☐ Beat egg whites in a glass or metal bowl until soft peaks form. Lift your beater or whisk straight up: the egg whites will form soft mounds rather than a sharp peak.
- ☐ Beat 2 cups confectioners' sugar and 1 cup butter together in a bowl until creamy; add egg yolks, 1 at a time, until fully incorporated.
- ☐ Mix flour and baking powder together in a bowl. Stir flour mixture into creamed butter mixture, alternating with cooled coffee until just mixed; mix in sprinkles. Fold egg whites into batter.
- ☐ Pour batter into the prepared pan.
- ☐ Bake in the preheated oven until edges of cake pull away from sides and a toothpick inserted in the center comes out clean, about 1 hour. Cool cake in pan for 1/2 hour before turning onto a serving plate.
- ☐ Beat 2 cups confectioners' sugar, 1/2 cup butter, and cocoa powder together in a bowl until smooth; beat in hot coffee and vanilla extract until frosting is creamy.
- ☐ Spread frosting onto cooled cake.

Nutrition Facts



Properties

Glycemic Index:21.7, Glycemic Load:14.01, Inflammation Score:-3, Nutrition Score:6.4147825733475%

Flavonoids

Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 1.98mg, Epicatechin: 1.98mg, Epicatechin: 1.98mg, Epicatechin: 1.98mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 363.86kcal (18.19%), Fat: 12.1g (18.61%), Saturated Fat: 7.27g (45.46%), Carbohydrates: 59.1g (19.7%), Net Carbohydrates: 58.06g (21.11%), Sugar: 38.29g (42.54%), Cholesterol: 89.87mg (29.96%), Sodium: 184.57mg (8.02%), Alcohol: 0.28g (100%), Alcohol %: 0.28% (100%), Caffeine: 12.96mg (4.32%), Protein: 5.13g (10.25%), Selenium: 14.28µg (20.4%), Vitamin B1: 0.21mg (13.9%), Vitamin B2: 0.24mg (13.87%), Folate: 55.22µg (13.8%), Manganese: 0.22mg (11.14%), Iron: 1.72mg (9.53%), Phosphorus: 90.29mg (9.03%), Vitamin B3: 1.57mg (7.85%), Vitamin A: 378.68IU (7.57%), Calcium: 65.48mg (6.55%), Vitamin B5: 0.46mg (4.62%), Copper: 0.09mg (4.47%), Fiber: 1.05g (4.19%), Magnesium: 13.94mg (3.49%), Zinc: 0.49mg (3.26%), Vitamin E: 0.47mg (3.11%), Vitamin B12: 0.18µg (2.93%), Potassium: 83.85mg (2.4%), Vitamin D: 0.35µg (2.35%), Vitamin B6: 0.04mg (2.15%)