



Mocha Layer Cake with Chocolate-Rum Cream Filling

READY IN



45 min.

SERVINGS



16

CALORIES



509 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.7 cup cake flour
- ☐ 0.3 teaspoon cream of tartar
- ☐ 2 tablespoons rum dark
- ☐ 3 large eggs separated
- ☐ 0.8 teaspoon coffee powder instant
- ☐ 0.3 teaspoon salt
- ☐ 20 ounces bittersweet chocolate finely chopped chopped

- ☐ 0.8 cup sugar
- ☐ 0.3 cup butter unsalted ()
- ☐ 3 tablespoons cocoa powder unsweetened
- ☐ 1.5 teaspoons vanilla extract
- ☐ 0.3 cup water
- ☐ 4 cups whipping cream

Equipment

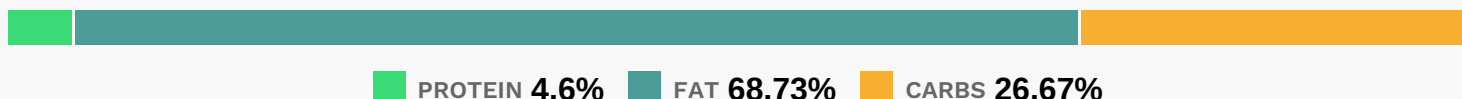
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ hand mixer
- ☐ aluminum foil
- ☐ spatula
- ☐ serrated knife

Directions

- ☐ Stir first 3 ingredients in heavy large saucepan over medium-high heat until sugar dissolves and cream comes to simmer.
- ☐ Remove from heat.
- ☐ Add 20 ounces chocolate; whisk until melted and smooth.
- ☐ Whisk in rum and vanilla.
- ☐ Transfer 1 cup warm chocolate mixture to small bowl; whisk remaining 2 ounces chocolate into mixture in bowl and set aside for topping. Cover; let stand at room temperature.
- ☐ Transfer remaining chocolate mixture to large bowl to use as filling; chill until cold and thick, at least 6 hours and up to 1 day.

- ☐ Stir water and sugar in small saucepan over low heat just until sugar dissolves.
- ☐ Remove from heat; mix in rum. Cover and let stand up to 1 day.
- ☐ Preheat oven to 350°F. Butter 9x9x2-inch metal baking pan. Line bottom with waxed paper; butter paper.
- ☐ Combine vanilla and coffee powder in cup; swirl to dissolve coffee. Sift flour, cocoa, and baking soda into small bowl. Using electric mixer, beat egg yolks and 1/2 cup sugar in medium bowl until very thick and light in color, about 3 minutes. Beat in vanilla-coffee mixture. Using clean dry beaters, beat egg whites, cream of tartar, and salt in large bowl until soft peaks form. Gradually add remaining 1/4 cup sugar, beating until stiff but not dry. Fold 1/3 of whites into yolk mixture. Fold in half of flour mixture. Fold in half of remaining whites, then remaining flour mixture, then remaining whites.
- ☐ Transfer batter to prepared pan; gently spread to even thickness.
- ☐ Bake cake until puffed and tester inserted into center comes out clean, about 18 minutes. Cool in pan on rack (cake may shrink slightly).
- ☐ Cut around pan to loosen cake. Turn out onto work surface; peel off paper. Using long serrated knife, cut cake horizontally in half.
- ☐ Place 1 half, cut side up, on platter.
- ☐ Drizzle half of syrup (about 3 1/2 tablespoons) over. Using electric mixer, beat cold chocolate filling until thick and lighter in color, less than 1 minute.
- ☐ Spread all of filling evenly over cake layer, aligning with sides of cake (filling will be about 1 inch thick).
- ☐ Drizzle remaining syrup over cut side of second cake layer.
- ☐ Place layer, syrup side down, atop filling; press to adhere. Rewarm topping over low heat just until pourable.
- ☐ Pour topping onto top center of cake. Using small spatula, spread topping to edges, being careful to keep it from spilling over. Chill cake up to 1 day, covering loosely with foil or with cake dome after 2 hours.
- ☐ Cut cake into 16 squares and serve.

Nutrition Facts



Properties

Glycemic Index:9.51, Glycemic Load:8.99, Inflammation Score:-7, Nutrition Score:9.6426085363264%

Flavonoids

Catechin: 0.61mg, Catechin: 0.61mg, Catechin: 0.61mg, Catechin: 0.61mg Epicatechin: 1.84mg, Epicatechin: 1.84mg, Epicatechin: 1.84mg, Epicatechin: 1.84mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 509.05kcal (25.45%), Fat: 39.07g (60.11%), Saturated Fat: 23.7g (148.1%), Carbohydrates: 34.1g (11.37%), Net Carbohydrates: 30.8g (11.2%), Sugar: 24.22g (26.91%), Cholesterol: 111.86mg (37.29%), Sodium: 104.52mg (4.54%), Alcohol: 0.76g (100%), Alcohol %: 0.74% (100%), Caffeine: 34.1mg (11.37%), Protein: 5.88g (11.77%), Manganese: 0.55mg (27.63%), Copper: 0.5mg (25.16%), Vitamin A: 1031.73IU (20.63%), Magnesium: 73.95mg (18.49%), Phosphorus: 158.23mg (15.82%), Iron: 2.65mg (14.73%), Selenium: 9.94µg (14.2%), Fiber: 3.31g (13.23%), Vitamin B2: 0.18mg (10.64%), Zinc: 1.32mg (8.78%), Potassium: 300.88mg (8.6%), Vitamin D: 1.19µg (7.95%), Calcium: 69.66mg (6.97%), Vitamin E: 0.96mg (6.39%), Vitamin K: 4.77µg (4.54%), Vitamin B5: 0.43mg (4.31%), Vitamin B12: 0.25µg (4.14%), Vitamin B6: 0.05mg (2.6%), Folate: 8.91µg (2.23%), Vitamin B3: 0.43mg (2.16%), Vitamin B1: 0.03mg (2.15%)