



Moist Chocolate Cake Xmas Trees

READY IN



180 min.

SERVINGS



20

CALORIES



326 kcal

DESSERT

Ingredients

- 2.3 teaspoons double-acting baking powder
- 2.3 teaspoons baking soda
- 20 servings candy covered chocolates green red mini (recommended: M & M's)
- 1.1 cups cocoa powder
- 3 eggs
- 2.8 cups flour all-purpose
- 1.5 cups milk
- 1.5 teaspoons salt
- 6 ounces semi-sweet chocolate melted

- 3 cups sugar
- 1 tablespoon vanilla extract pure
- 0.8 cup vegetable oil
- 1.5 cups very water hot
- 6 ounces chocolate white melted
- 20 servings silver dragee
- 20 servings silver dragee

Equipment

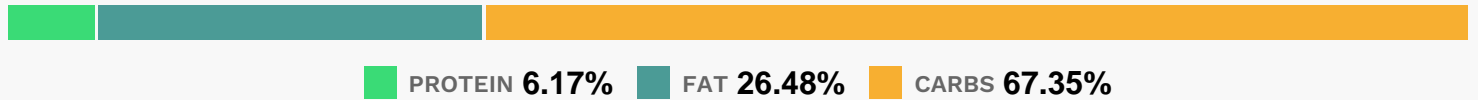
- bowl
- frying pan
- baking paper
- oven
- whisk
- blender
- hand mixer
- roasting pan
- aluminum foil

Directions

- Watch how to make this recipe.
- Heat the oven to 350 degrees F.
- Cut 1-inch holes out of the bottom of a large inverted foil roasting pan in neat rows, leaving 1 to 2 inches in between the holes. Invert the pan and place paper cooler cups in the holes to hold them upright during baking.
- Sift together the 3 cups sugar, flour, cocoa, baking powder, baking soda, and salt.
- Transfer to a mixer fitted with a whisk attachment (or use a hand mixer) and blend briefly.
- Whisk together the eggs, milk, oil, and vanilla extract in a medium bowl.

- Add to the dry ingredients and mix at low speed for 5 minutes. Gradually add the hot water, mixing at low speed just until combined. The batter will be quite thin.
- Pour the batter into the cups.
- Bake until a tester inserted in the center of the cake comes out clean (a few crumbs are okay) and the center feels firm to the touch, 25 to 30 minutes.
- Let cool in the pan. Chill for 2 hours then peel off the paper being careful not to tear off the tip of the peak.
- Place cakes on a rack over a sheet pan lined with parchment paper and with a fork drizzle both colors of chocolate then stick on M & M's and silver dragee to look like ornaments on a little Xmas tree.

Nutrition Facts



Properties

Glycemic Index:17.25, Glycemic Load:34.38, Inflammation Score:-3, Nutrition Score:7.7865217067301%

Flavonoids

Catechin: 3.14mg, Catechin: 3.14mg, Catechin: 3.14mg, Catechin: 3.14mg Epicatechin: 9.5mg, Epicatechin: 9.5mg, Epicatechin: 9.5mg, Epicatechin: 9.5mg Quercetin: 0.48mg, Quercetin: 0.48mg, Quercetin: 0.48mg, Quercetin: 0.48mg

Nutrients (% of daily need)

Calories: 325.9kcal (16.29%), Fat: 9.97g (15.34%), Saturated Fat: 4.88g (30.51%), Carbohydrates: 57.08g (19.03%), Net Carbohydrates: 54.12g (19.68%), Sugar: 39.84g (44.26%), Cholesterol: 29.16mg (9.72%), Sodium: 374.55mg (16.28%), Alcohol: 0.22g (100%), Alcohol %: 0.23% (100%), Caffeine: 18.5mg (6.17%), Protein: 5.23g (10.45%), Manganese: 0.42mg (21.1%), Copper: 0.33mg (16.49%), Selenium: 10.17µg (14.53%), Phosphorus: 133.31mg (13.33%), Iron: 2.21mg (12.3%), Fiber: 2.96g (11.84%), Magnesium: 47.28mg (11.82%), Vitamin B2: 0.19mg (11.04%), Vitamin B1: 0.16mg (10.66%), Folate: 36.7µg (9.17%), Calcium: 86.08mg (8.61%), Vitamin B3: 1.28mg (6.41%), Zinc: 0.9mg (6.03%), Potassium: 204.59mg (5.85%), Vitamin K: 4.67µg (4.45%), Vitamin B12: 0.22µg (3.73%), Vitamin B5: 0.33mg (3.34%), Vitamin E: 0.37mg (2.47%), Vitamin D: 0.33µg (2.22%), Vitamin B6: 0.04mg (2.17%), Vitamin A: 73.3IU (1.47%)