



Moist German Chocolate Cake

READY IN



45 min.

SERVINGS



16

CALORIES



217 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 0.3 cup butter
- 0.5 cup buttermilk
- 1 cup coca-cola
- 2 eggs
- 2 cups flour all-purpose
- 4 ounce german chocolate sweet
- 0.3 cup yogurt plain
- 1 teaspoon vanilla extract

1.3 cups granulated sugar white

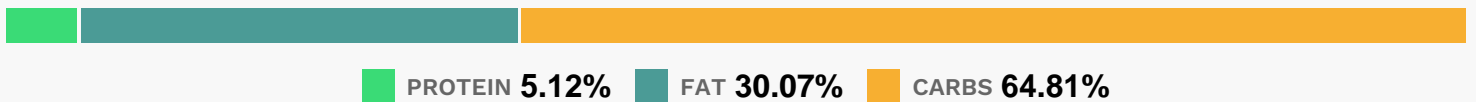
Equipment

- bowl
- sauce pan
- oven
- toothpicks

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans.
- In a medium saucepan, heat butter, yogurt, chocolate and cola until chocolate is completely melted.
- In a large bowl, mix flour, sugar, and baking soda.
- Add chocolate mixture, buttermilk, eggs and vanilla. Beat until smooth.
- Pour batter into two 9 inch round pans.
- Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into cake comes out clean.

Nutrition Facts



Properties

Glycemic Index:19.26, Glycemic Load:21.31, Inflammation Score:-2, Nutrition Score:3.3978261298945%

Nutrients (% of daily need)

Calories: 216.94kcal (10.85%), Fat: 7.24g (11.15%), Saturated Fat: 4.13g (25.83%), Carbohydrates: 35.14g (11.71%), Net Carbohydrates: 34.71g (12.62%), Sugar: 22.18g (24.64%), Cholesterol: 32.12mg (10.71%), Sodium: 117.93mg (5.13%), Alcohol: 0.09g (100%), Alcohol %: 0.14% (100%), Protein: 2.78g (5.55%), Selenium: 7.54µg (10.77%), Vitamin B1: 0.13mg (8.68%), Folate: 32.05µg (8.01%), Iron: 1.4mg (7.78%), Vitamin B2: 0.13mg (7.5%), Manganese: 0.11mg (5.51%), Vitamin B3: 0.94mg (4.7%), Phosphorus: 41.61mg (4.16%), Vitamin A: 165.31IU (3.31%), Calcium: 21.85mg (2.18%), Vitamin B5: 0.21mg (2.06%), Vitamin B12: 0.11µg (1.84%), Fiber: 0.42g (1.69%), Zinc: 0.25mg (1.65%), Copper: 0.03mg (1.51%), Vitamin D: 0.21µg (1.42%), Magnesium: 5.58mg (1.4%), Potassium: 44.48mg (1.27%), Vitamin E: 0.19mg (1.23%), Vitamin B6: 0.02mg (1.04%)