



Original BAKER'S GERMAN'S Sweet Chocolate Cake

READY IN



145 min.

SERVINGS



25

CALORIES



205 kcal

DESSERT

Ingredients

- 1 tsp baking soda
- 1 cup butter softened
- 1 cup buttermilk
- 4 eggs separated
- 2 cups flour
- 4 oz baker's german's chocolate sweet
- 0.3 tsp salt
- 2 cups sugar

- 1 tsp vanilla
- 0.5 cup water

Equipment

- bowl
- oven
- blender
- toothpicks
- microwave
- spatula

Directions

- Heat oven to 350F.
- Cover bottoms of 3 (9-inch) round pans with parchment; spray sides with cooking spray. Microwave chocolate and water in large microwaveable bowl on HIGH 1-1/2 to 2 min. or until chocolate is almost melted, stirring after 1 min. Stir until chocolate is completely melted.
- Beat egg whites in small bowl with mixer on high speed until stiff peaks form; set aside.
- Combine flour, baking soda and salt. Beat butter and sugar in large bowl with mixer until light and fluffy.
- Add egg yolks, 1 at a time, beating well after each. Blend in melted chocolate and vanilla.
- Add flour mixture alternately with buttermilk, beating until well blended after each addition.
- Add egg whites; stir gently until well blended.
- Pour into prepared pans.
- Bake 30 min. or until toothpick inserted in centers comes out clean. Immediately run small spatula around cakes in pans. Cool cakes in pans 15 min.
- Remove from pans to wire racks; cool completely.
- Prepare Coconut-Pecan Filling and Frosting; spread between cake layers and onto top of cake.

Nutrition Facts



■ PROTEIN 4.46% ■ FAT 43.3% ■ CARBS 52.24%

Properties

Glycemic Index:9.04, Glycemic Load:16.84, Inflammation Score:-2, Nutrition Score:2.7973912928415%

Nutrients (% of daily need)

Calories: 205.33kcal (10.27%), Fat: 9.95g (15.31%), Saturated Fat: 5.89g (36.81%), Carbohydrates: 27.01g (9%), Net Carbohydrates: 26.74g (9.72%), Sugar: 18.77g (20.85%), Cholesterol: 46.77mg (15.59%), Sodium: 152.67mg (6.64%), Alcohol: 0.06g (100%), Alcohol %: 0.12% (100%), Protein: 2.31g (4.61%), Selenium: 6.09µg (8.71%), Vitamin B2: 0.1mg (6.14%), Vitamin B1: 0.09mg (5.75%), Vitamin A: 280.77IU (5.62%), Folate: 22.36µg (5.59%), Iron: 0.95mg (5.29%), Manganese: 0.07mg (3.58%), Phosphorus: 35.09mg (3.51%), Vitamin B3: 0.61mg (3.04%), Vitamin B12: 0.12µg (2.04%), Vitamin E: 0.3mg (1.98%), Vitamin B5: 0.2mg (1.98%), Calcium: 19mg (1.9%), Vitamin D: 0.27µg (1.77%), Zinc: 0.21mg (1.39%), Copper: 0.02mg (1.19%), Fiber: 0.27g (1.08%), Magnesium: 4.25mg (1.06%), Potassium: 36.13mg (1.03%), Vitamin B6: 0.02mg (1.01%)