



Raspberry Ganache Fudge Cake

READY IN



45 min.

SERVINGS



16

CALORIES



801 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoons baking soda
- ☐ 1 cup buttermilk
- ☐ 1.3 cups cocoa
- ☐ 3 eggs
- ☐ 3 cups flour all-purpose
- ☐ 0.7 cup heavy whipping cream
- ☐ 1 cup heavy whipping cream
- ☐ 1 pound chocolate melted chopped

- ☐ 1.5 pounds chocolate melted chopped
- ☐ 16 servings raspberries fresh for garnish
- ☐ 1 teaspoon raspberry flavoring
- ☐ 1 cup raspberry jam
- ☐ 1 teaspoon salt
- ☐ 3 cups sugar
- ☐ 1 tablespoon vanilla
- ☐ 1 cup vegetable oil
- ☐ 1 cup water hot

Equipment

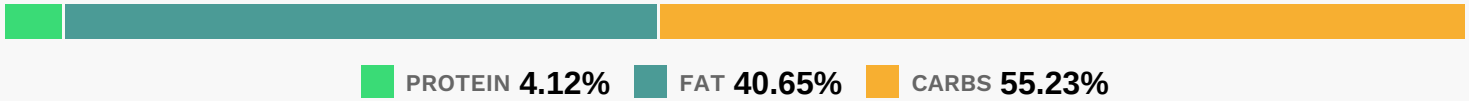
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ grill
- ☐ dutch oven

Directions

- ☐ Preheat a fire or a charcoal grill.
- ☐ Let the fire or grill burn out to coals.
- ☐ Spray a 12-inch Dutch oven with cooking spray. In a large bowl, combine sugar, flour, cocoa, baking soda, baking powder, and salt. In a medium bowl, combine eggs, oil, buttermilk, water, and vanilla.
- ☐ Pour the liquid ingredients into the dry ingredients. Stir with wire whisk until well mixed, about 2 minutes. Batter will be runny.
- ☐ Place 8 coals under the Dutch oven and 16 coals on the lid, bake in Dutch oven about 50 minutes, or until cake starts to pull away from the sides of the pan. Allow to cool for about 10 minutes.

- ☐ Remove cake from Dutch oven by placing cooling rack on top of Dutch oven and flipping oven over.
- ☐ Remove Dutch oven. Cool cake. When completely cool, cut into 2 layers. You can use dental floss to cut the cake.
- ☐ Make ganache by combining all ganache ingredients in a medium-sized bowl. Stir until well mixed. Ganache will be about as thick as frosting. If it is too thick, thin with a little cream or milk.
- ☐ Spread onto cut layer. Top with other layer, cut side down.
- ☐ Make glaze by combining melted chocolate with whipping cream.
- ☐ Drizzle over top of cake and allow to run down sides.
- ☐ Garnish with fresh raspberries and chocolate curls.
- ☐ Sprinkle with powdered sugar, if desired.

Nutrition Facts



Properties

Glycemic Index:27.14, Glycemic Load:63.91, Inflammation Score:-7, Nutrition Score:15.18956526466%

Flavonoids

Cyanidin: 0.14mg, Cyanidin: 0.14mg, Cyanidin: 0.14mg, Cyanidin: 0.14mg Catechin: 4.36mg, Catechin: 4.36mg, Catechin: 4.36mg, Catechin: 4.36mg Epicatechin: 13.21mg, Epicatechin: 13.21mg, Epicatechin: 13.21mg, Epicatechin: 13.21mg Quercetin: 0.68mg, Quercetin: 0.68mg, Quercetin: 0.68mg, Quercetin: 0.68mg

Nutrients (% of daily need)

Calories: 801.31kcal (40.07%), Fat: 38.87g (59.79%), Saturated Fat: 21.69g (135.58%), Carbohydrates: 118.8g (39.6%), Net Carbohydrates: 111.45g (40.53%), Sugar: 86.37g (95.96%), Cholesterol: 60.41mg (20.14%), Sodium: 295.71mg (12.86%), Alcohol: 0.28g (100%), Alcohol %: 0.15% (100%), Caffeine: 63.09mg (21.03%), Protein: 8.87g (17.74%), Manganese: 0.8mg (39.93%), Copper: 0.75mg (37.37%), Magnesium: 125.99mg (31.5%), Fiber: 7.35g (29.4%), Vitamin B2: 0.44mg (25.7%), Iron: 4.37mg (24.28%), Phosphorus: 234.53mg (23.45%), Selenium: 15.46µg (22.08%), Vitamin B1: 0.22mg (14.84%), Folate: 55.19µg (13.8%), Zinc: 1.95mg (13.03%), Potassium: 412.45mg (11.78%), Vitamin B3: 2.06mg (10.31%), Vitamin K: 10.67µg (10.17%), Calcium: 87.99mg (8.8%), Vitamin A: 434.34IU (8.69%), Vitamin E: 0.79mg (5.25%), Vitamin D: 0.76µg (5.04%), Vitamin B5: 0.43mg (4.25%), Vitamin B6: 0.08mg (4.09%), Vitamin B12: 0.18µg (3.06%), Vitamin C: 2.1mg (2.54%)