



Rich Chocolate Cake with Salty Dulce de Leche & Hazelnut Brittle

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



516 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon baking soda
- ☐ 1 cup freshly coffee hot brewed
- ☐ 0.5 cup dulce de leche
- ☐ 0.5 cup dutch-processed cocoa powder
- ☐ 2 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 1.3 cups granulated sugar

- ☐ 10 servings hazelnut brittle
- ☐ 1.5 teaspoons kosher salt
- ☐ 0.8 cup brown sugar light packed
- ☐ 0.5 cup whole-milk yogurt plain
- ☐ 1 teaspoon salt
- ☐ 8 tablespoons butter unsalted at room temperature (1 stick)
- ☐ 2 teaspoons vanilla extract

Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ hand mixer
- ☐ cake form
- ☐ microwave
- ☐ spatula

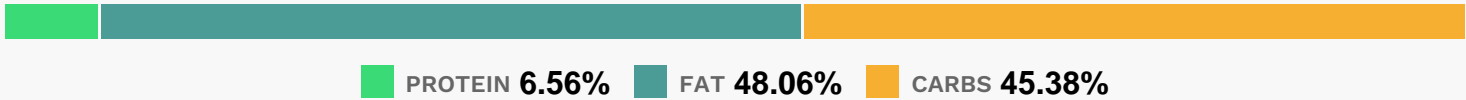
Directions

- ☐ Preheat the oven to 350°F. Prepare a 10-inch round cake pan by greasing it with cooking spray and then lining the bottom with parchment paper.
- ☐ To make the cake, pour the hot coffee into a medium bowl and stir in the cocoa powder until it dissolves. Stir in the brown sugar, followed by the yogurt and the vanilla. Stir thoroughly to ensure that all of the ingredients are incorporated.
- ☐ In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and granulated sugar on medium speed until light-yellow and fluffy, about 3 minutes. Scrape

down the sides of the bowl.

- ☐ Add the eggs and mix for 2 minutes, scraping down the bowl as needed.
- ☐ In a medium bowl, whisk together the flour, baking soda, and salt. With the mixer running on low speed, mix in a third of the flour mixture and half of the coffee mixture. Scrape down the bowl.
- ☐ Add another third of the flour mixture and all the remaining coffee mixture.
- ☐ Remove the bowl from the mixer and, using a rubber spatula, fold in the remaining flour mixture until all of the ingredients are fully incorporated.
- ☐ Pour the batter into the prepared cake pan.
- ☐ Bake for 25 minutes. Rotate the pan in the oven and bake for 20 more minutes, or until a cake tester inserted in the center of the cake comes out clean.
- ☐ Remove the pan from the oven and let the cake cool in the pan for 20 minutes. Then turn the cake out onto a clean plate, remove the parchment, and turn the cake back over onto a wire rack.
- ☐ Let the cake cool completely.
- ☐ In a food processor, pulse the brittle pieces 3 to 4 times until the brittle is powdery.
- ☐ Put the cooled cake on a serving dish. In a microwave-safe dish, heat the dulce de leche on high power for 30 seconds, or until it is just liquid. Spoon the dulce de leche over the cake, and then sprinkle the kosher salt over the dulce de leche.
- ☐ Sprinkle about 1/2 cup of the ground brittle around the outer edge of the cake as a delicious decoration.
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- ☐ Bakery by Dawn Casale and David Crofton. Copyright © 2012 by One Girl Cookies Ltd. Photos copyright © 2012 by Iain Bagwell. Published by Clarkson Potter/Publishers, a division of Random House, Inc.

Nutrition Facts



Properties

Glycemic Index:20.21, Glycemic Load:26.39, Inflammation Score:-6, Nutrition Score:16.661739100581%

Flavonoids

Cyanidin: 2.01mg, Cyanidin: 2.01mg, Cyanidin: 2.01mg, Cyanidin: 2.01mg Catechin: 3.14mg, Catechin: 3.14mg, Catechin: 3.14mg, Catechin: 3.14mg Epigallocatechin: 0.84mg, Epigallocatechin: 0.84mg, Epigallocatechin: 0.84mg, Epigallocatechin: 0.84mg Epicatechin: 8.52mg, Epicatechin: 8.52mg, Epicatechin: 8.52mg, Epicatechin: 8.52mg Epigallocatechin 3–gallate: 0.32mg, Epigallocatechin 3–gallate: 0.32mg, Epigallocatechin 3–gallate: 0.32mg, Epigallocatechin 3–gallate: 0.32mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.44mg, Quercetin: 0.44mg, Quercetin: 0.44mg, Quercetin: 0.44mg

Nutrients (% of daily need)

Calories: 516.32kcal (25.82%), Fat: 29.01g (44.63%), Saturated Fat: 7.75g (48.45%), Carbohydrates: 61.62g (20.54%), Net Carbohydrates: 56.7g (20.62%), Sugar: 43.46g (48.28%), Cholesterol: 57.06mg (19.02%), Sodium: 693.24mg (30.14%), Alcohol: 0.28g (100%), Alcohol %: 0.22% (100%), Caffeine: 19.37mg (6.46%), Protein: 8.91g (17.82%), Manganese: 2.15mg (107.4%), Copper: 0.72mg (36.12%), Vitamin E: 4.87mg (32.46%), Vitamin B1: 0.33mg (22.15%), Magnesium: 79.71mg (19.93%), Fiber: 4.92g (19.69%), Phosphorus: 176.2mg (17.62%), Folate: 70.45µg (17.61%), Iron: 3.04mg (16.88%), Selenium: 10.24µg (14.62%), Vitamin B2: 0.22mg (12.8%), Potassium: 367.51mg (10.5%), Vitamin B6: 0.21mg (10.49%), Zinc: 1.39mg (9.29%), Calcium: 88.91mg (8.89%), Vitamin B3: 1.65mg (8.25%), Vitamin A: 334.27IU (6.69%), Vitamin B5: 0.66mg (6.63%), Vitamin K: 5.27µg (5.02%), Vitamin B12: 0.17µg (2.87%), Vitamin C: 2mg (2.42%), Vitamin D: 0.34µg (2.29%)