



Savannah Chocolate Cake with Hot Fudge Sauce

READY IN



70 min.

SERVINGS



20

CALORIES



381 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 2 cups brown sugar
- 8 tablespoons butter (1 stick)
- 1 cup buttermilk
- 3 eggs
- 1.7 cups evaporated milk
- 2 cups flour all-purpose sifted
- 4 ounce bar german chocolate

- 3 cups powdered sugar
- 0.5 teaspoon salt
- 0.5 ounce chocolate unsweetened
- 2 ounces chocolate unsweetened melted
- 1 teaspoon vanilla
- 1.3 teaspoons vanilla
- 0.5 cup vegetable shortening

Equipment

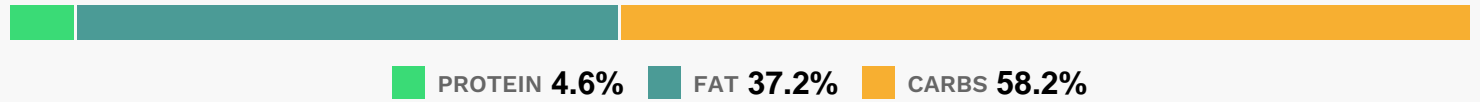
- sauce pan
- oven
- blender
- hand mixer
- toothpicks
- cake form

Directions

- Preheat oven to 350 degrees F.
- To make the cake, cream the brown sugar with the shortening in an electric mixer.
- Add the buttermilk and vanilla then the melted chocolate. With the mixer running, add eggs, 1 at a time. Sift the flour with the baking soda, and salt.
- Add the dry ingredients to the sugar mixture and beat for 2 minutes.
- Grease and flour a 13 by 9 by 2-inch rectangular cake pan.
- Pour the batter into the prepared cake pan and bake until the cake is springy and a toothpick can be inserted and removed cleanly, about 40 minutes. Allow the cake to cool for 10 minutes then turn it out onto a rack to finish cooling.
- To make the sauce: Melt the 2 chocolates with the butter in a saucepan over very low heat. Stir in the powdered sugar, alternating with evaporated milk and blending well. Stirring constantly, bring the mixture to a simmer over medium heat. Simmer until the mixture becomes thick and creamy, about 8 minutes. Stir in the vanilla.

Serve slices of cake topped with warm fudge sauce.

Nutrition Facts



Properties

Glycemic Index:7.8, Glycemic Load:7.08, Inflammation Score:-3, Nutrition Score:5.9034782375978%

Flavonoids

Catechin: 2.28mg, Catechin: 2.28mg, Catechin: 2.28mg, Catechin: 2.28mg Epicatechin: 5.03mg, Epicatechin: 5.03mg, Epicatechin: 5.03mg, Epicatechin: 5.03mg

Nutrients (% of daily need)

Calories: 381kcal (19.05%), Fat: 16.07g (24.72%), Saturated Fat: 7.73g (48.31%), Carbohydrates: 56.56g (18.85%), Net Carbohydrates: 55.64g (20.23%), Sugar: 44.6g (49.56%), Cholesterol: 44mg (14.67%), Sodium: 200.96mg (8.74%), Alcohol: 0.15g (100%), Alcohol %: 0.17% (100%), Protein: 4.47g (8.94%), Manganese: 0.25mg (12.62%), Selenium: 7.91µg (11.29%), Vitamin B2: 0.19mg (11.07%), Iron: 1.97mg (10.93%), Calcium: 97.68mg (9.77%), Phosphorus: 95.82mg (9.58%), Vitamin B1: 0.12mg (8.19%), Copper: 0.16mg (7.78%), Folate: 29.64µg (7.41%), Magnesium: 23.52mg (5.88%), Vitamin A: 245.57IU (4.91%), Zinc: 0.74mg (4.9%), Potassium: 163.37mg (4.67%), Vitamin B3: 0.87mg (4.35%), Vitamin B5: 0.41mg (4.12%), Vitamin E: 0.58mg (3.85%), Fiber: 0.93g (3.7%), Vitamin K: 3.68µg (3.51%), Vitamin B12: 0.16µg (2.62%), Vitamin B6: 0.04mg (2.09%), Vitamin D: 0.31µg (2.06%)