



## Spicy Double Dark Chocolate Cake

READY IN



70 min.

SERVINGS



12

CALORIES



895 kcal

DESSERT

### Ingredients

- 1 teaspoon almond extract
- 2.7 teaspoons double-acting baking powder
- 2.7 teaspoons baking soda
- 8 ounces cherries chopped
- 4 ounces chocolate pudding mix dry
- 2 ounces cognac
- 8 ounces chocolate dark chopped
- 1 pound flour all-purpose
- 1 pound granulated sugar

- 1 tablespoon ground pepper white
- 10 ounces mascarpone cheese
- 1 tablespoon pistachio compound
- 7 ounces powdered sugar
- 1.3 teaspoons salt
- 6 ounces cocoa powder unsweetened
- 1 ounce vanilla extract pure
- 9 ounces vegetable shortening
- 0.1 cup wheat germ
- 6 eggs whole

## Equipment

- bowl
- sauce pan
- oven
- whisk
- blender
- hand mixer
- toothpicks
- stand mixer
- muffin liners
- muffin tray

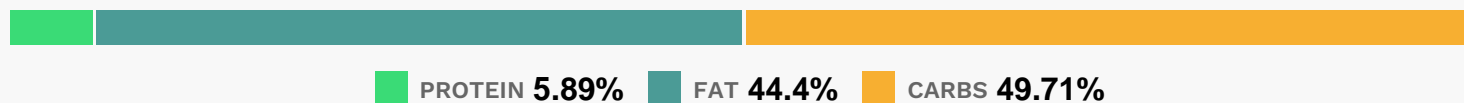
## Directions

- Preheat the oven to 350 degrees F. Line a regular cupcake pan with 12 cupcake liners.
- Sift the flour, baking powder and baking soda into a small bowl.
- Add the pudding mix, wheat germ, pepper and salt to the flour mixture and set the bowl aside.
- In a bowl of an electric stand mixer with a paddle attachment, cream the sugar and shortening together, until the mixture is fluffy, about 5 minutes. Scrape down the bowl and

then slowly add the eggs, one egg at a time, scraping the sides of the bowl after each addition.

- Add the vanilla extract.
- While adding the eggs, put 2 3/4 cups water in a saucepan and bring to a boil.
- Remove from the heat once the water boils.
- Put the cocoa powder in a medium bowl and pour the boiling water over, whisking until smooth.
- Turn off the mixer and add the liquid cocoa to the batter.
- Let the mixture come together then add the dry ingredients to the batter.
- Remove the bowl from the electric mixer and scrape the bowl to incorporate all the ingredients. Fold in the chopped dark chocolate.
- Fill the prepared liners three-quarters full with batter and bake until a toothpick comes out clean, 18 to 20 minutes.
- Let the cupcakes cool completely.
- To assemble: Fill the center of the cupcakes with the Cherry Filling and top with the Pistachio Mascarpone Frosting.
- Mix the cherries and cognac together in a bowl and let sit for 10 to 15 minutes.
- Cream the cheese with the compound and extract (don't over mix).
- Add the powdered sugar to taste.

## Nutrition Facts



## Properties

Glycemic Index:26.26, Glycemic Load:49.6, Inflammation Score:-7, Nutrition Score:20.886956349663%

## Flavonoids

Cyanidin: 5.76mg, Cyanidin: 5.76mg, Cyanidin: 5.76mg, Cyanidin: 5.76mg Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg Peonidin: 0.28mg, Peonidin: 0.28mg, Peonidin: 0.28mg, Peonidin: 0.28mg Catechin: 10.03mg, Catechin: 10.03mg, Catechin: 10.03mg, Catechin: 10.03mg Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg Epicatechin: 28.79mg, Epicatechin: 28.79mg, Epicatechin: 28.79mg, Epicatechin: 28.79mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-

gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 1.86mg, Quercetin: 1.86mg, Quercetin: 1.86mg, Quercetin: 1.86mg

## Nutrients (% of daily need)

Calories: 894.84kcal (44.74%), Fat: 45.11g (69.4%), Saturated Fat: 18.59g (116.21%), Carbohydrates: 113.62g (37.87%), Net Carbohydrates: 104.18g (37.88%), Sugar: 68.08g (75.65%), Cholesterol: 106.03mg (35.34%), Sodium: 784.62mg (34.11%), Alcohol: 2.51g (100%), Alcohol %: 1.36% (100%), Caffeine: 48.38mg (16.13%), Protein: 13.46g (26.93%), Manganese: 1.43mg (71.29%), Copper: 1.02mg (50.8%), Iron: 6.88mg (38.22%), Fiber: 9.44g (37.76%), Selenium: 24.46µg (34.94%), Magnesium: 135.82mg (33.96%), Phosphorus: 291.41mg (29.14%), Vitamin B1: 0.36mg (24.13%), Folate: 88.83µg (22.21%), Vitamin B2: 0.37mg (21.67%), Zinc: 2.39mg (15.93%), Vitamin B3: 2.91mg (14.55%), Potassium: 508.57mg (14.53%), Calcium: 142.71mg (14.27%), Vitamin K: 13.76µg (13.11%), Vitamin E: 1.72mg (11.45%), Vitamin A: 471.6IU (9.43%), Vitamin B5: 0.83mg (8.34%), Vitamin B6: 0.12mg (5.8%), Vitamin B12: 0.25µg (4.15%), Vitamin D: 0.44µg (2.93%), Vitamin C: 1.48mg (1.79%)