



Strawberry Chocolate Layer Cake

 Vegetarian

READY IN



65 min.

SERVINGS



14

CALORIES



1306 kcal

DESSERT

Ingredients

- 2 teaspoons baking soda
- 4 sticks butter plus more for greasing
- 1 cup buttermilk
- 3 cups hazelnut chocolate spread such as nutella
- 0.8 cup cocoa for dusting plus more
- 4 cups flour all-purpose
- 0.5 cup granulated sugar
- 4 cups granulated sugar

- 1 quart heavy whipping cream
- 1 cup powdered sugar
- 0.5 teaspoon salt
- 4 pound strawberries ripe
- 2 tablespoons vanilla extract
- 2 teaspoons vanilla extract
- 2 cups water boiling
- 4 eggs whole beaten

Equipment

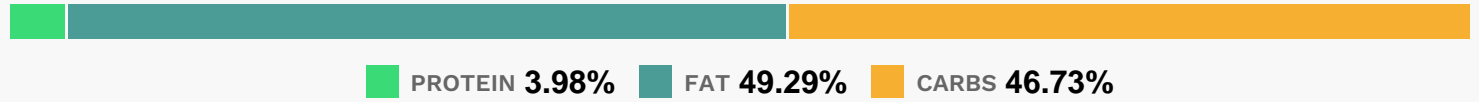
- bowl
- sauce pan
- oven
- mixing bowl

Directions

- Watch how to make this recipe.
- For the cake: Preheat the oven to 350 degrees F. Generously grease and dust four 9-inch round cake pans with cocoa.
- In a mixing bowl, combine the flour, granulated sugar and salt.
- In a saucepan, melt the butter.
- Add the cocoa. Stir together.
- Add the boiling water, allow the mixture to boil for 30 seconds and then turn off the heat.
- Pour over the flour mixture and stir lightly to cool.
- Combine the buttermilk, baking soda, vanilla and beaten eggs. Stir the buttermilk mixture into the butter/chocolate mixture. Divide the batter among the prepared cake pans and bake for 20 minutes. Cool completely on racks.
- For the filling: Halve the strawberries, and then combine them in a bowl with the granulated sugar and vanilla.

- Mix them all together. Leave them to macerate for 15 minutes, and then drain off the excess liquid.
- Whip together the powdered sugar and cream and set aside.
- Spread the top of each cake with hazelnut chocolate spread, some whipped cream and strawberries and layer the cakes. Don't assemble more than an hour before serving.

Nutrition Facts



Properties

Glycemic Index:26.11, Glycemic Load:78.56, Inflammation Score:-9, Nutrition Score:27.26608699301%

Flavonoids

Cyanidin: 2.18mg, Cyanidin: 2.18mg, Cyanidin: 2.18mg, Cyanidin: 2.18mg Petunidin: 0.14mg, Petunidin: 0.14mg, Petunidin: 0.14mg, Petunidin: 0.14mg Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 32.21mg, Pelargonidin: 32.21mg, Pelargonidin: 32.21mg, Pelargonidin: 32.21mg Peonidin: 0.06mg, Peonidin: 0.06mg, Peonidin: 0.06mg, Peonidin: 0.06mg Catechin: 7.02mg, Catechin: 7.02mg, Catechin: 7.02mg, Catechin: 7.02mg Epigallocatechin: 1.01mg, Epigallocatechin: 1.01mg, Epigallocatechin: 1.01mg, Epigallocatechin: 1.01mg Epicatechin: 9.59mg, Epicatechin: 9.59mg, Epicatechin: 9.59mg, Epicatechin: 9.59mg Epicatechin 3-gallate: 0.19mg, Epicatechin 3-gallate: 0.19mg, Epicatechin 3-gallate: 0.19mg, Epicatechin 3-gallate: 0.19mg Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg Naringenin: 0.34mg, Naringenin: 0.34mg, Naringenin: 0.34mg, Naringenin: 0.34mg Kaempferol: 0.65mg, Kaempferol: 0.65mg, Kaempferol: 0.65mg, Kaempferol: 0.65mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 1.9mg, Quercetin: 1.9mg, Quercetin: 1.9mg, Quercetin: 1.9mg Galliccatechin: 0.04mg, Galliccatechin: 0.04mg, Galliccatechin: 0.04mg, Galliccatechin: 0.04mg

Nutrients (% of daily need)

Calories: 1306.24kcal (65.31%), Fat: 73.02g (112.34%), Saturated Fat: 51.57g (322.28%), Carbohydrates: 155.74g (51.91%), Net Carbohydrates: 147.01g (53.46%), Sugar: 116.95g (129.95%), Cholesterol: 194.45mg (64.82%), Sodium: 533.15mg (23.18%), Alcohol: 0.84g (100%), Alcohol %: 0.22% (100%), Caffeine: 15.1mg (5.03%), Protein: 13.27g (26.54%), Vitamin C: 76.61mg (92.86%), Manganese: 1.49mg (74.61%), Vitamin A: 1914.14IU (38.28%), Fiber: 8.73g (34.93%), Vitamin E: 5.11mg (34.04%), Vitamin B2: 0.57mg (33.32%), Iron: 5.98mg (33.25%), Selenium: 22.88µg (32.69%), Copper: 0.62mg (31.14%), Folate: 117.37µg (29.34%), Phosphorus: 287.77mg (28.78%), Vitamin B1: 0.4mg (26.55%), Magnesium: 98.07mg (24.52%), Potassium: 685.7mg (19.59%), Calcium: 182.6mg (18.26%), Vitamin B3: 3.08mg (15.38%), Zinc: 1.86mg (12.39%), Vitamin D: 1.56µg (10.37%), Vitamin B5: 1.03mg (10.26%), Vitamin B6: 0.19mg (9.38%), Vitamin B12: 0.53µg (8.79%), Vitamin K: 8.81µg (8.39%)