



Tall, Dark and Stout Chocolate Layer Cake

 Popular

READY IN



210 min.

SERVINGS



16

CALORIES



423 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake
- 1.3 cups porter
- 0.3 cup vegetable oil
- 3 eggs
- 12 oz baker's chocolate finely chopped
- 1.5 cups whipping cream
- 0.5 cup butter
- 6 tablespoons mrs richardson's butterscotch caramel sauce

Equipment

- frying pan
- sauce pan
- oven
- whisk
- mixing bowl
- toothpicks

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms only of three 9- or 8-inch round cake pans. Make cake batter as directed on box, using cake mix, beer, the oil and eggs.
- Pour about 1 1/2 cups batter into each pan.
- Bake 18 to 22 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes before removing from pans. Cool completely.
- Meanwhile, for frosting, place chocolate in medium mixing bowl. In 2-quart saucepan, heat whipping cream and butter to just boiling over medium heat.
- Pour cream mixture over chocolate; stir with whisk until melted and smooth. Cover and refrigerate 1 hour; stir. Refrigerate about 1 to 1 1/2 hours more or until spreading consistency.
- Place 1 cake layer on serving plate. Frost top of layer with 1 cup of the frosting.
- Drizzle with 3 tablespoons caramel topping. Top with another cake layer, 1 cup of the frosting and remaining 3 tablespoons caramel topping. Top with remaining cake layer and frosting.
- Garnish with chunks of chocolate covered caramels with sea salt, if desired.

Nutrition Facts

 **PROTEIN 5.39%**  **FAT 67.26%**  **CARBS 27.35%**

Properties

Glycemic Index:3.13, Glycemic Load:0, Inflammation Score:-7, Nutrition Score:12.426956376952%

Flavonoids

Catechin: 13.68mg, Catechin: 13.68mg, Catechin: 13.68mg, Catechin: 13.68mg Epicatechin: 30.16mg, Epicatechin: 30.16mg, Epicatechin: 30.16mg, Epicatechin: 30.16mg

Nutrients (% of daily need)

Calories: 423.28kcal (21.16%), Fat: 34.47g (53.03%), Saturated Fat: 17.49g (109.3%), Carbohydrates: 31.53g (10.51%), Net Carbohydrates: 27.35g (9.95%), Sugar: 15.5g (17.22%), Cholesterol: 71.15mg (23.72%), Sodium: 316.78mg (13.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 19.98mg (6.66%), Protein: 6.22g (12.44%), Manganese: 0.95mg (47.62%), Copper: 0.8mg (40.19%), Iron: 5.08mg (28.24%), Magnesium: 85.29mg (21.32%), Phosphorus: 191.85mg (19.19%), Fiber: 4.18g (16.71%), Zinc: 2.43mg (16.2%), Vitamin K: 12.68µg (12.07%), Selenium: 8.44µg (12.06%), Vitamin A: 557.38IU (11.15%), Potassium: 304.81mg (8.71%), Calcium: 86.7mg (8.67%), Vitamin B2: 0.15mg (8.62%), Vitamin E: 1.22mg (8.11%), Folate: 27.83µg (6.96%), Vitamin B1: 0.09mg (5.68%), Vitamin B3: 0.74mg (3.72%), Vitamin D: 0.52µg (3.48%), Vitamin B5: 0.28mg (2.75%), Vitamin B12: 0.13µg (2.24%), Vitamin B6: 0.04mg (1.92%)