



WHATSheATE



The Dark Knight Cake (Triple Chocolate Layer Cake)

♥♥ Popular

READY IN



120 min.

SERVINGS



6

CALORIES



1241 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 2 ounces brown sugar packed
- ☐ 1 stick butter at room temperature
- ☐ 6 servings butter for greasing
- ☐ 0.3 teaspoon ground pepper
- ☐ 2 cups chocolate
- ☐ 2.5 ounces cocoa powder unsweetened

- ☐ 0.8 cup hot-brewed coffee dark hot brewed
- ☐ 1.8 cups dates pitted chopped
- ☐ 2 large eggs at room temperature
- ☐ 3 tablespoons espresso powder finely
- ☐ 5 ounces flour
- ☐ 2.5 cups chocolate icing
- ☐ 0.5 cup milk hot
- ☐ 0.8 teaspoon salt
- ☐ 3.5 ounce sugar
- ☐ 1 teaspoon vanilla

Equipment

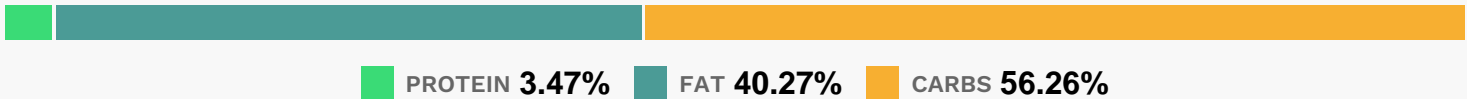
- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ baking pan
- ☐ hand mixer
- ☐ cake form
- ☐ spatula
- ☐ offset spatula

Directions

- ☐ Set oven rack to the middle and preheat to 350°F. Grease an 8-inch round cake pan.
- ☐ Set the dates in a bowl and cover with hot coffee and hot milk. Cover and let soak for 10 minutes.
- ☐ Add to a food processor and pulse until smooth.

- ☐ In a small bowl combine flour, cocoa, cayenne, baking soda, and salt. Stir well.
- ☐ Add the butter, sugar, and brown sugar to the bowl of an electric mixer. Beat on medium-low until light and airy, about 4 minutes.
- ☐ Add eggs one at a time, beating each until incorporated.
- ☐ Add vanilla and beat until well mixed.
- ☐ With the mixer on low, add the dry ingredients 1/2 cup at a time, mixing after each addition just until incorporated.
- ☐ Add the dates to the batter and gently fold with a spatula, stopping as soon as the batter is uniform in texture. Scoop the batter into the prepared baking pan and bake for 65 minutes, or until the sides pull away from the pan. Allow to cool for 20 minutes in the pan, then carefully turn out onto a cooling rack to cool completely.
- ☐ Slice the cake horizontally into four layers of equal thickness. Set the bottom layer of the cake aside; that will be the top of your stacked cake. Scoop 1/2 cup of chocolate buttercream onto one layer of cake and smooth with an offset spatula.
- ☐ Sprinkle evenly with 1 tablespoon of espresso powder and set the next layer on top. Scoop another 1/2 cup of icing onto the layer and sprinkle with another 1 tablespoon of espresso powder. Repeat with the third layer and top the cake with the reserved bottom layer of cake. Crumb coat the sides of the cake with the remaining buttercream and set the cake to chill in the refrigerator for 30 minutes.
- ☐ Heat the ganache just to the point that it flows well but is not too thin or watery. Set the chilled cake on a cooling rack placed into a baking sheet and carefully pour the ganache over the entire cake, coating it in one smooth layer. Set the cake back in the refrigerator to chill for another 15 minutes to set the ganache.
- ☐ Serve at room temperature.

Nutrition Facts



Properties

Glycemic Index:75.45, Glycemic Load:81.04, Inflammation Score:-8, Nutrition Score:21.79869550337%

Flavonoids

Cyanidin: 0.73mg, Cyanidin: 0.73mg, Cyanidin: 0.73mg, Cyanidin: 0.73mg Catechin: 7.66mg, Catechin: 7.66mg, Catechin: 7.66mg, Catechin: 7.66mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg,

Epigallocatechin: 0.01mg Epicatechin: 23.21mg, Epicatechin: 23.21mg, Epicatechin: 23.21mg
Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 1.59mg, Quercetin: 1.59mg,
Quercetin: 1.59mg, Quercetin: 1.59mg

Nutrients (% of daily need)

Calories: 1241kcal (62.05%), Fat: 58.87g (90.57%), Saturated Fat: 28.67g (179.2%), Carbohydrates: 185.04g (61.68%), Net Carbohydrates: 173.37g (63.04%), Sugar: 143.72g (159.69%), Cholesterol: 115.68mg (38.56%), Sodium: 848.55mg (36.89%), Alcohol: 0.23g (100%), Alcohol %: 0.08% (100%), Caffeine: 156.02mg (52.01%), Protein: 11.41g (22.83%), Manganese: 1.08mg (54.03%), Fiber: 11.67g (46.68%), Copper: 0.93mg (46.39%), Vitamin B2: 0.74mg (43.48%), Magnesium: 164.48mg (41.12%), Phosphorus: 309.88mg (30.99%), Iron: 5.43mg (30.17%), Selenium: 18.99µg (27.13%), Potassium: 865.13mg (24.72%), Folate: 73.77µg (18.44%), Vitamin K: 19.36µg (18.44%), Vitamin B3: 3.62mg (18.1%), Vitamin B1: 0.26mg (17.47%), Vitamin E: 2.41mg (16.04%), Zinc: 2.38mg (15.85%), Vitamin A: 757.5IU (15.15%), Calcium: 104.78mg (10.48%), Vitamin B5: 0.93mg (9.27%), Vitamin B6: 0.17mg (8.44%), Vitamin B12: 0.3µg (4.98%), Vitamin D: 0.56µg (3.71%)