



"Top Tier" Devil's Food Cake with Sour Cream-Fudge Frosting

READY IN



45 min.

SERVINGS



8

CALORIES



426 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 0.3 cup buttermilk
- 0.7 cup cake flour
- 0.3 cup canola oil
- 0.3 cup cocoa powder unsweetened
- 4 teaspoons plus light
- 0.3 cup t brown sugar dark packed ()
- 1 large eggs

- 8 ounces chocolate chopped (such as Lindt, Perugina, or Valrhona)
- 0.3 teaspoon salt
- 0.7 cup cream sour
- 0.3 cup sugar
- 0.3 cup butter unsalted room temperature ()
- 0.5 teaspoon vanilla extract
- 0.3 cup water boiling

Equipment

- bowl
- sauce pan
- baking paper
- oven
- whisk
- hand mixer
- serrated knife

Directions

- Position rack in center of oven; preheat to 350°F. Butter two 5-inch cakepans with 2-inch-high sides. Line bottom of pans with parchment paper; butter parchment.
- Combine cocoa powder and milk chocolate in medium bowl.
- Pour 1/4 cup boiling water over; whisk until mixture is smooth.
- Whisk in buttermilk.
- Whisk flour, baking soda, and salt in another medium bowl. Using electric mixer, beat both sugars, oil, egg, and vanilla in large bowl until well blended.
- Add flour and cocoa mixtures; beat until blended (batter will be thin). Divide batter between pans.
- Bake cakes until tester inserted into center comes out with some crumbs attached, 28 to 30 minutes. Cool in pans on racks 15 minutes. Turn out onto racks; peel off parchment. Turn over; cool on racks.

- Place chocolate in large metal bowl. Set bowl over saucepan of simmering water and stir until melted and smooth.
- Remove bowl from over water.
- Add butter and stir until melted, then add sour cream and corn syrup and whisk until smooth.
- Let frosting stand at room temperature until thick enough to spread, about 20 minutes.
- Using serrated knife, trim top of cake to make level.
- Cut each cake horizontally in half.
- Place 1 cake layer, cut side up, on platter.
- Spread 1/4 cup frosting over, leaving 1/2-inch border. Top with second cake layer, cut side down.
- Spread 1/4 cup frosting over, leaving 1/2-inch border. Top with third cake layer, cut side up.
- Spread 1/4 cup frosting over, leaving 1/2-inch border. Top with remaining cake layer, cut side down.
- Spread 1/3 cup frosting over top and sides. Chill until frosting is set, about 30 minutes. Keep remaining frosting at room temperature.
- Spread remaining frosting evenly over top and sides of cake. DO AHEAD: Can be made 2 days ahead. Cover with cake dome and store at room temperature.
- Arrange roses atop cake and serve.
- Five-inch cake pans are available at some kitchenware stores and restaurant supply stores and online from cheftools.com and amazon.com.
- Bon Appétit

Nutrition Facts

PROTEIN 3.93% **FAT 54.85%** **CARBS 41.22%**

Properties

Glycemic Index: 28.71, Glycemic Load: 16.73, Inflammation Score: -4, Nutrition Score: 6.7217391450768%

Flavonoids

Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

Nutrients (% of daily need)

Calories: 425.51kcal (21.28%), Fat: 27.58g (42.43%), Saturated Fat: 12.37g (77.3%), Carbohydrates: 46.63g (15.54%), Net Carbohydrates: 43.82g (15.94%), Sugar: 34.72g (38.58%), Cholesterol: 50.63mg (16.88%), Sodium: 175.97mg (7.65%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Caffeine: 24.89mg (8.3%), Protein: 4.45g (8.9%), Manganese: 0.34mg (16.85%), Copper: 0.3mg (15.03%), Magnesium: 52.59mg (13.15%), Selenium: 8.47µg (12.1%), Fiber: 2.8g (11.21%), Vitamin E: 1.65mg (11.01%), Phosphorus: 106.9mg (10.69%), Vitamin B2: 0.16mg (9.31%), Iron: 1.45mg (8.03%), Vitamin K: 7.7µg (7.33%), Vitamin A: 343.01IU (6.86%), Zinc: 0.9mg (6.01%), Potassium: 190.64mg (5.45%), Calcium: 53.61mg (5.36%), Vitamin B5: 0.28mg (2.81%), Folate: 9.91µg (2.48%), Vitamin B12: 0.14µg (2.37%), Vitamin B6: 0.04mg (2.22%), Vitamin D: 0.33µg (2.19%), Vitamin B3: 0.4mg (1.98%), Vitamin B1: 0.03mg (1.95%)