

"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 natural cocoa powder unsweetened
- ☐ 4 teaspoons plus light
- ☐ 0.3 cup brown sugar dark packed ()
- ☐ 1 large eggs

- ☐ 8 ounces chocolate chopped (such as Lindt, Perugina, or Valrhona)
- ☐ 0.3 teaspoon salt
- ☐ 0.7 cup cup heavy whipping cream sour
- ☐ 0.3 cup sugar
- ☐ 0.3 cup butter unsalted room temperature ()
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.3 cup water boiling
- ☐ 8 servings roses organic (for garnish)
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Equipment

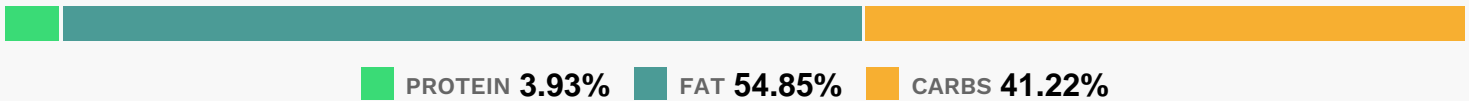
- ☐ bowl
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ serrated knife

Directions

- ☐ Position rack in center of oven;preheat to 350°F. Butter two 5-inch cakepans with 2-inch-high sides. Line bottomof pans with parchment paper; butterparchment.
- ☐ Combine cocoa powder andmilk chocolate in medium bowl.
- ☐ Pour 1/4 cupboiling water over; whisk until mixture issmooth.
- ☐ Whisk in buttermilk.
- ☐ Whisk flour, baking soda, and salt inanother medium bowl. Using electric mixer,beat both sugars, oil, egg, and vanilla inlarge bowl until well blended.
- ☐ Add flour andcocoa mixtures; beat until blended (batterwill 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



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%)