



## Triple-Chocolate Cake with Chocolate-Peppermint Filling

READY IN



45 min.

SERVINGS



12

CALORIES



764 kcal

DESSERT

### Ingredients

- 1 cup flour sifted
- 0.3 teaspoon double-acting baking powder
- 0.3 teaspoon baking soda
- 0.5 cup buttermilk
- 1 tablespoon plus light
- 0.3 cup t brown sugar dark packed ()
- 3 large eggs
- 12 servings mint leaves fresh

- 8 ounces chocolate finely chopped (such as Lindt)
- 12 peppermint candies whole hard chopped
- 0.5 teaspoon peppermint extract
- 0.8 teaspoon peppermint extract
- 0.5 teaspoon salt
- 8 ounces bittersweet chocolate unsweetened finely chopped (not )
- 1.5 cups semisweet chocolate chips miniature
- 1 cup sugar
- 0.5 cup butter unsalted cut into pieces (1 stick)
- 0.8 cup butter unsalted room temperature ( )
- 0.3 cup cocoa powder unsweetened
- 2 teaspoons vanilla extract
- 0.5 cup whipping cream

## Equipment

- bowl
- frying pan
- baking sheet
- sauce pan
- baking paper
- oven
- whisk
- hand mixer
- cake form
- serrated knife

## Directions

- Place chocolate in medium bowl. Bring cream and corn syrup to simmer in small saucepan.
- Pour hot mixture over chocolate; add extract and let stand 1 minute.

- Whisk until mixture is smooth.
- Let filling stand at room temperature while cake is baking and cooling.
- Position rack in lowest third of oven and preheat to 350F. Butter 9-inch-diameter cake pan with 2-inch-high sides. Line bottom with parchment paper. Butter parchment. Dust pan with flour.
- Whisk first 5 ingredients in medium bowl to blend. Using electric mixer, beat butter in large bowl until light and fluffy. Gradually beat in both sugars, then vanilla.
- Add eggs 1 at a time, beating well after each addition. Beat in dry ingredients alternately with buttermilk in 2 additions each.
- Mix in chocolate chips.
- Transfer batter to prepared pan.
- Bake cake until tester inserted into center comes out clean, about 1 hour 5 minutes. Cool cake in pan on rack 5 minutes. Turn out cake onto rack. Peel off parchment. Cool completely.
- Using electric mixer, beat filling until fluffy and lightened in color, about 30 seconds. Using serrated knife, cut cake horizontally in half.
- Place 1 layer, cut side up, on rack set over baking sheet.
- Spread filling over. Top with second layer, cut side down. Chill filled cake 20 minutes.
- Stir chocolate, butter, and corn syrup in heavy small saucepan over low heat until melted and smooth.
- Mix in extract. Cool glaze until just lukewarm but still pourable, stirring occasionally, about 20 minutes.
- Pour 1/2 cup glaze over center of cake.
- Spread over top and sides of cake. Chill until glaze sets, about 15 minutes.
- Pour remaining glaze over center of cake, then spread quickly over top and sides. Chill until glaze sets, about 1 hour. (Can be made 1 day ahead. Cover with cake dome; chill. Before continuing, let stand at room temperature until softened, about 4 hours.)
- Sprinkle candies around top edge of cake.
- Garnish with fresh mint leaves.

## Nutrition Facts



■ PROTEIN 3.92% ■ FAT 57.23% ■ CARBS 38.85%

## Properties

Glycemic Index:33.31, Glycemic Load:25.56, Inflammation Score:-7, Nutrition Score:14.535217335691%

## Flavonoids

Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

## Nutrients (% of daily need)

Calories: 763.87kcal (38.19%), Fat: 49.81g (76.63%), Saturated Fat: 29.69g (185.59%), Carbohydrates: 76.07g (25.36%), Net Carbohydrates: 69.91g (25.42%), Sugar: 55.92g (62.13%), Cholesterol: 112.55mg (37.52%), Sodium: 174.06mg (7.57%), Alcohol: 0.37g (100%), Alcohol %: 0.28% (100%), Caffeine: 59.66mg (19.89%), Protein: 7.67g (15.34%), Manganese: 0.92mg (46.12%), Copper: 0.84mg (42.18%), Magnesium: 126.07mg (31.52%), Iron: 4.75mg (26.39%), Fiber: 6.16g (24.65%), Phosphorus: 230.14mg (23.01%), Selenium: 13.4µg (19.15%), Vitamin A: 887.4IU (17.75%), Zinc: 2.07mg (13.81%), Vitamin B2: 0.23mg (13.78%), Potassium: 438.76mg (12.54%), Calcium: 82.91mg (8.29%), Vitamin B1: 0.12mg (7.85%), Vitamin E: 1.12mg (7.48%), Folate: 29.08µg (7.27%), Vitamin K: 6.81µg (6.49%), Vitamin B3: 1.26mg (6.31%), Vitamin D: 0.89µg (5.96%), Vitamin B5: 0.5mg (5.03%), Vitamin B12: 0.3µg (5.01%), Vitamin B6: 0.07mg (3.26%)