



Wellesley Chocolate Cake

READY IN



125 min.

SERVINGS



5

CALORIES



760 kcal

DESSERT

Ingredients

- 4 oz baker's chocolate unsweetened
- 1 tsp baking soda
- 0.5 cup butter softened
- 3 eggs
- 1.7 cups flour
- 0.8 cup milk
- 0.3 tsp salt
- 1.8 cups sugar divided
- 1 tsp vanilla

0.5 cup water

Equipment

bowl

oven

blender

toothpicks

microwave

Directions

Heat oven to 350F.

Microwave chocolate, 1/2 cup sugar and water in large microwaveable bowl on HIGH 2 min. or until chocolate is almost melted, stirring after 1 min. Stir until chocolate is completely melted. Cool.

Mix flour, baking soda and salt. Beat butter and remaining sugar in large bowl with mixer until light and fluffy.

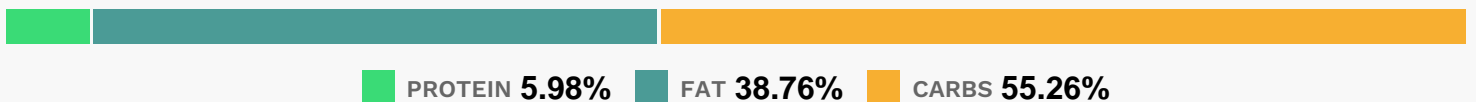
Add eggs, 1 at a time, beating after each until well blended. Beat in flour mixture alternately with milk.

Add chocolate mixture and vanilla; mix well.

Pour into 2 greased and floured 9-inch round pans.

Bake 30 to 35 min. or until toothpick inserted in centers comes out clean. Cool in pans 10 min.; remove from pans to wire racks. Cool completely. Fill and frost with Easy Chocolate Frosting.

Nutrition Facts



Properties

Glycemic Index:36.62, Glycemic Load:72.52, Inflammation Score:-8, Nutrition Score:18.476521546264%

Flavonoids

Catechin: 14.59mg, Catechin: 14.59mg, Catechin: 14.59mg, Catechin: 14.59mg Epicatechin: 32.17mg, Epicatechin: 32.17mg, Epicatechin: 32.17mg, Epicatechin: 32.17mg

Nutrients (% of daily need)

Calories: 760.14kcal (38.01%), Fat: 34.45g (53%), Saturated Fat: 12.7g (79.37%), Carbohydrates: 110.49g (36.83%), Net Carbohydrates: 105.6g (38.4%), Sugar: 72.14g (80.16%), Cholesterol: 102.6mg (34.2%), Sodium: 641.68mg (27.9%), Alcohol: 0.29g (100%), Alcohol %: 0.15% (100%), Caffeine: 18.14mg (6.05%), Protein: 11.96g (23.92%), Manganese: 1.24mg (62.16%), Copper: 0.82mg (41.1%), Selenium: 25.18µg (35.98%), Iron: 6.38mg (35.44%), Vitamin B1: 0.39mg (26.26%), Vitamin B2: 0.42mg (24.83%), Folate: 95.24µg (23.81%), Phosphorus: 230.23mg (23.02%), Magnesium: 91.91mg (22.98%), Vitamin A: 1013.83IU (20.28%), Zinc: 2.98mg (19.85%), Fiber: 4.89g (19.56%), Vitamin B3: 2.83mg (14.17%), Calcium: 97.34mg (9.73%), Potassium: 336.36mg (9.61%), Vitamin B5: 0.78mg (7.81%), Vitamin B12: 0.46µg (7.59%), Vitamin E: 1.11mg (7.43%), Vitamin D: 0.93µg (6.2%), Vitamin B6: 0.09mg (4.7%), Vitamin K: 2.51µg (2.39%)