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EatingWell's Died-and-Went-to-Heaven Chocolate Cake

This foolproof cake is one of our most popular recipes. Dutch-process cocoa is preferred here for its deep chocolate flavor.

Ingredients

Cake

1 3/4 cups all-purpose white flour
1 cup white sugar
3/4 cup unsweetened Dutch-process cocoa powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon salt
1 1/4 cups buttermilk
1 cup packed light brown sugar
2 large eggs, lightly beaten
1/4 cup canola oil
2 teaspoon pure vanilla extract
1 cup hot strong black coffee

Icing

1 cup confectioners' sugar
1/2 teaspoon pure vanilla extract
1-2 tablespoons buttermilk, or low-fat milk


[recipe guide](#)

SERVES: 10

PREP TIME: 20 minutes

TOTAL TIME: 1 hour 15 min.

LEVEL: Moderate

MEETS THESE

GUIDELINES:

Low Calorie

Low Sat Fat

Low Sodium

Heart Healthy

provided by **EATINGWELL**

Directions

1. Preheat oven to 350°F. Lightly oil a 12-cup Bundt pan or coat it with nonstick cooking spray. Dust the pan with flour, invert and shake out the excess.

2. In a large mixing bowl, whisk together flour, white sugar, cocoa powder, baking soda, baking powder and salt. Add buttermilk, brown sugar, eggs, oil and vanilla; beat with an electric mixer on medium speed for 2 minutes. Whisk in hot coffee until completely incorporated. (The batter will be quite thin.)

3. Pour the batter into the prepared pan. Bake for 45 to 55 minutes, or until a cake tester inserted in the center comes out clean. Cool the cake in the pan on a rack for 10 minutes; remove from the pan and let cool completely.

4. To make icing: In a small bowl, whisk together confectioners' sugar, vanilla and enough of the buttermilk or milk to make a thick but pourable icing. Set the cake on a serving plate and drizzle the icing over the top.



Nutrition Information

Per serving
Calories: 222
Carbohydrates: 44g
Fat: 5g
Saturated Fat: 1g
Monounsaturated Fat: 3g
Protein: 3g
Cholesterol: 27mg
Dietary Fiber: 2g
Potassium: 142mg
Sodium: 340mg

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Scaling Disclaimer: EatingWell recipes are tested extensively in the EatingWell Test Kitchen. Eating Well cannot guarantee a recipe that has been scaled to make a different number of servings from the original. Also note that scaling only applies to the ingredient measurements: no adjustment is made to the recipe instructions, so

pan sizes and cooking times and ingredient amounts referred to in the text of the recipe only apply to the original number of servings.

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