

Chocolate Cake with Swiss Meringue Buttercream

Yield: 11 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-meringue-buttercream-flowers-recipe>

Ingredients:

- 1 3/4 cups all purpose flour 7.45 oz
- 3/4 cup unsweetened cocoa powder 2.25 oz
- 2 cups granulated white sugar 14 oz
- 1 1/2 teaspoons baking soda
- 3/4 teaspoon salt
- 2 large eggs 3.6 oz
- 1 cup buttermilk 8 oz , 107%
- 1/2 cup vegetable oil or canola oil, 4 oz
- 1 tablespoon vanilla extract
- 1 cup hot coffee 8 oz
- 6 large egg whites
- 1 1/2 cups granulated sugar
- 1 1/2 cups unsalted butter
- 1 pinch salt
- 4 ounces chocolate melted, cooled slightly

Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 93 grams
3. Cholesterol: 105 milligrams
4. Fat: 38 grams
5. Fiber: 3 grams
6. Protein: 8 grams
7. SaturatedFat: 18 grams
8. Sodium: 430 milligrams
9. Sugar: 72 grams

Thank you for visiting our website. Hope you enjoy Chocolate Cake with Swiss Meringue Buttercream above. You can see more 19 swiss meringue buttercream flowers recipe You won't believe the taste! to get more great cooking ideas.