

One bowl Chocolate Cake and swiss meringue buttercream

Yield: 4 min
Total Time: 65 min

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

Ingredients:

- 1 3/4 cups flour all-purpose
- 2 cups granulated sugar
- 3/4 cup cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 eggs at room temperature, lightly beaten
- 1 cup coffee strong, hot black, or espresso
- 1 cup buttermilk room temperature
- 1/2 cup vegetable oil
- 1 tablespoon pure vanilla extract
- 5 large egg whites 150 grams
- 1 1/4 cups granulated sugar 200 gms or 250 grams if you want it sweeter
- 1 pound unsalted butter softened, cut into cubes
- 2 teaspoons pure vanilla extract
- 1 pinch salt

Nutrition:

1. Calories: 2030 calories
2. Carbohydrate: 219 grams
3. Cholesterol: 355 milligrams
4. Fat: 126 grams
5. Fiber: 7 grams
6. Protein: 20 grams
7. SaturatedFat: 62 grams
8. Sodium: 1600 milligrams
9. Sugar: 169 grams

10. TransFat: 1 grams

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