

Death By Chocolate Cake

Yield: 15 min
Total Time: 210 min

Recipe from: <https://www.recipeschoose.com/recipes/death-by-chocolate-cake-recipe-indian>

Ingredients:

- 8 ounces unsalted butter room temperature
- 9 ounces chocolate 60% cocoa solids
- 1 cup white sugar
- 1 cup light brown sugar
- 3 eggs large
- 1 cup cocoa powder
- 3 cups all purpose flour
- 1 teaspoon baking powder
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 3/4 cup buttermilk
- 1/2 cup sour cream
- 2 teaspoons vanilla
- 1 cup chocolate chips optional
- 3 grams egg whites
- 3/4 cup white sugar
- 1/8 teaspoon cream of tartar optional
- 12 ounces unsalted butter room temperature
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 6 ounces chocolate melted and cooled
- 1 pound chocolate semi-sweet
- 1 cup whipping cream
- 1 tablespoon butter
- 2 teaspoons vanilla
- 1/2 cup simple syrup

Nutrition:

1. Calories: 880 calories

2. Carbohydrate: 116 grams
 3. Cholesterol: 140 milligrams
 4. Fat: 46 grams
 5. Fiber: 4 grams
 6. Protein: 8 grams
 7. SaturatedFat: 28 grams
 8. Sodium: 390 milligrams
 9. Sugar: 83 grams
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