

Chocolate Cake with Mocha Swiss Meringue Buttercream

Yield: 4 min
Total Time: 105 min

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

Ingredients:

- 2 cups sugar
- 1 3/4 cups all purpose flour
- 3/4 cup cocoa powder
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 eggs
- 1 cup milk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water
- 1 cup semi sweet chocolate chips
- 1/4 cup almond butter
- 1/2 cup heavy cream
- 1 tablespoon espresso
- 3 large egg whites
- 1 cup granulated sugar
- 1 cup unsalted butter softened and cubed
- 3 tablespoons strong coffee cooled
- 1/2 cup chocolate chips melted and cooled

Nutrition:

1. Calories: 2090 calories
2. Carbohydrate: 251 grams
3. Cholesterol: 285 milligrams
4. Fat: 121 grams
5. Fiber: 11 grams

6. Protein: 24 grams
 7. SaturatedFat: 54 grams
 8. Sodium: 1420 milligrams
 9. Sugar: 190 grams
 10. TransFat: 1 grams
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