

Chocolate Easter Cake

Yield: 4 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-easter-cake-recipe>

Ingredients:

- butter for greasing the pans
- 1 3/4 cups all purpose flour
- 2 cups sugar
- 3/4 cup cocoa powder good quality
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup buttermilk shaken
- 1/2 cup vegetable oil
- 2 extra large eggs at room temperature
- 1 teaspoon vanilla extract
- 1 cup orange juice freshly squeezed
- 3 ounces dark chocolate chopped
- 1/2 cup cream thickened
- 30 grams chocolate chopped
- 1/2 cup shredded coconut
- 1/3 cup shredded coconut
- green food colouring
- 2 teaspoons water
- fondant White
- yellow food colouring
- red food colouring
- gum paste / fondant glue

Nutrition:

1. Calories: 1320 calories
2. Carbohydrate: 190 grams
3. Cholesterol: 150 milligrams
4. Fat: 59 grams

5. Fiber: 10 grams
6. Protein: 18 grams
7. SaturatedFat: 22 grams
8. Sodium: 1560 milligrams
9. Sugar: 130 grams
10. TransFat: 1 grams

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