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Easy chocolate cake recipe without buttermilk

07/13/2019 I made it with sugar-free pudding mix and it was amazing!!! Will it sure do it again!!! 1 of 2 Best Chocolate Birthday Cake Antje Zell 2 of 2 Best Chocolate Birthday Cake Brenda Home Recipes Cooking Style Bowl 1 Serve This Rich Cake-Like Bread and Its Creamy Chocolate Honey Butter Often at ChristmasTime. It makes a great brunch item, but it also goes well on a dinner buffet. This recipe won me a Best in Category award in a local cooking competition. -Patrice Bruwer-Miller, Wyoming, Michigan1/2 cup butter, softened1 cup sugar2 eggs1-1/2 cups all-purpose flour1/2 cup baking cocoa1/2 teaspoon salt1/2 teaspoon baking powder1/2 teaspoon baking soda1 cup buttermilk1/3 cup chopped pecansCHOCOLATE HONEY BUTTER-1/2 cup butter softened2 tablespoons honey2 tablespoons chocolate syrupIn a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beat well after each addition. Combine the flour, cocoa, salt, baking powder and baking soda; Alternately add to cream mixture with buttermilk just until moisturizing. Fold in pecans. Pour into a greased 9x5-in. bread pans. Bake at 350° for 55-60 minutes or until a toothpick inserted into the centre comes out clean. Cool for 10 minutes before removing pan to a wire rack. In a small bowl, beat butter until fluffy. Beat in the honey and chocolate syrup. Serve with bread. 1 cut: 246 calories, 14g fat (8g saturated fat), 58mg cholesterol, 267mg sodium, 28g carbohydrate (17g sugars, 1g fiber), 3g protein. 1 of 31 Save these ideas Save these chocolate cake recipes for later by pinning this image, and follow Country Living on Pinterest for more inspiration. 2 of 31 Deep Dark Chocolate Cake You will need no more than a small slice of this rich chocolate layer cake to satisfy your cravings. Get the recipe. 3 of 31 Vanilla Sheet Cake with Chocolate-Cinnamon Filling Sheet Cakes don't get nicer than that. Get the recipe. 4 of 31 Praline Turtle Cake packed with sinful sweet pralines and fudge, you won't be able to withstand a second slice. Get the recipe. 5 of 31 Chocolate Cake with Chocolate-Orange Sauce If you're trying to cut back on calories, swap the butter for apple sauce and use non-meat cream cheese to make this cake a little healthier. Get the recipe. 6 of 31 Chocolate Whipped Cream Cake Mini Chocolate Chips, Anisette Beverages, and Whipped Cream Frost Make This Cake Stand Out From The Crowd. Get the recipe. 7 of 31 Chocolate Almond Torte Rich and elegant, but made with only five ingredients, no one will ever suspect how simple this juicy chocolate torch is to make. Get the recipe. 8 of 31 Rich Chocolate Layer Cake This cake is particularly moist and fudgy, thanks to two secret ingredients (mayonnaise and cocoa). Combine packaged coconut and nuts with creamy chocolate frost to create the irresistible filling. 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Get the recipe at Mom Is Loves Bake. 25 of 31 Mississippi Mud Cake With melted marshmallows and chocolate on top, this cake that every chocolate lover dreams of at night. Get the recipe from Taste better from scratch. 26 of 31 Turtle Chocolate Layer Cake Just one look at a picture of this rich, indulgent cake, and you know it's going to be fine. Get the recipe at life, love and sugar. 27 of 31 Chocolate Campfire Cake an ordinary old chocolate dessert in a crowd-pleasing concoction with shop-bought rolled wafer cookies and hard sweets. Hard Hard recipe: Preheat oven to 375 degrees F. Place red and orange hard candles lined on a shelf; sit in oven. Once candles have melted (about 10 minutes), remove from the oven. While still liquid, use a skew to marble colors. Set aside and leave to cool. Once hardened, peel from bag and break into triangular shapes. 28 of 31 One-Bowl Chocolate Cake 29 of 31 Hot Chocolate Cake This decadent cake pairs of rich cocoa and bittersweet chocolate with a hint of spicy cayenne pepper - a warm choice for a winter snack. Get the recipe. 30 of 31 German Chocolate Cake One tasty forkful is all you need to recognize the distinctive crunchy-cold filling - pecans and coconut cooked to a lofty finish - from our German Chocolate Cake.Get the recipe. Getty Images Nothing says celebration like ripe chocolate layers - which may be why this cake reappears in Good Housekeeping numerous times since 1927 (including a 1984 version made with mayo!). To consider this classic, we've ramped up the wealth: The frost's flavor is more intensely chocolatey, thanks to a one-two combination of cocoa powder and semisweet chocolate. Advertisement - Continue reading among returns: 1 Total time: 1 hour 15 minutes 2 c. all purpose flour 1 c. unsweetened cocoa 1 1/2 tsp. baking soda salt 3/4 c. Butter or Margarine, Soften 1 c. packaged brown sugar 1 c. granulated sugar 3 large eggs 2 teelal. 1 1/2 c. low-fat buttermilk This ingredient shopping module is created and maintained by a third party, and imported on this page. You may find more information about this and similar content on their website. Prepare cake slabs: Preheat oven to 350°F. Grease three 8-in. round cake pans. Line bottoms with washed paper; bold paper. Dust pans with flourOn another sheet of washing paper, combine flour, cocoa, baking soda and salt. In a large bowl, with blender at low speed, beat butter and brown and granulated sugars until mixed. Increase speed to high; beat 5 minutes or until pale and fluffy, sometimes scraping bowl with rubber spatula. Reduce speed to medium-low; add eggs, 1 at a time and beat well after each addition. Beat in vanilla until mixed. Alternately add flour mixture with buttermilk, start and finish with flour mixture; just beat until batter is smooth, sometimes scraping bowl with rubber spatula. Create batter evenly under prepared pans. If necessary, steer pans on 2 oven racks, place 2 on top rack and 1 on lower rack, so that upper pans are not directly above one. Bake 22 to 25 minutes or until toothpick is inserted into the center of the cake comes out clean. Cool in pans on wire racks 10 minutes. With small knife, loose layers of sides of pans; reverse onto wire racks. Carefully remove and discard paper; cool completely, about 45 minutes. If you like, turn layers well and store at room temperature up to 1 day or freeze up to 1 month. Bring to room temperature before frosting cake. Meanwhile, prepare frost: (see below) In small bowl, cocoa and boiling water, stirring until smooth. In large bowl, with blender at medium-high speed, beat butter and cones' sugar 5 minutes or until fluffy. Reduce speed to medium-low; add melted chocolate, then cocoa mixture, beat until smooth and sometimes scrappy bowl with rubber spatle. If frost has run, refrigerated until just tight enough to spread. Assemble cake: Place 1 cake layer bottom on cake plate; spread with 1/3 cup frost. Cover with second layer, bottom up; spread with 1/3 cup frost. Place remaining layer bottom on top. Spread remaining frost over sides and top with cake. Make the foam: • 1/3 cup unsweetened cocoa • 1/3 cup boiling water • 1 cup (2 sticks) butter or margarine, softened • 2 tablespoons cones' sugar • 12 queries of semisweet chocolate, melted and cooled Nutritional Information (per serving): Calories 495; Total Fat 30g; Saturated fat 18g; Cholesterol 98mg; Sodium 415mg; Total carbohydrate 55g; Dietary fiber 4g; Protein 7g This content is created and maintained by a third party, and imported on this page to help users provide their email addresses. 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