

# Deep Chocolate Cake with Double Malt Topping

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## **Servings: 20**

*1/2 cup unsweetened cocoa powder  
2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
2/3 cup butter, softened  
1 3/4 cups granulated sugar  
3 eggs  
4 ounces unsweetened chocolate,  
melted and cooled  
2 teaspoons vanilla  
1 1/2 cups milk  
1 recipe Chocolate Malt Frosting (see  
recipe under Desserts/Cakes)  
2 cups malted milk balls OR  
miniature malted milk balls*

## **Preparation Time: 40 hours**

### **Bake: 17 minutes**

Preheat the oven to 350 degrees.

Grease three 8x8x2-inch square baking pans. Lightly dust each pan with one teaspoon of the cocoa powder. Set the pans aside.

In a medium bowl, stir together the remaining cocoa powder, the flour, baking powder and baking soda. Set the flour mixture aside.

In a large mixing bowl, beat the butter with a mixer on medium to high speed for 30 seconds. Add the sugar. Beat until combined. Add the eggs, one at a time, beating for 30 seconds after each addition.

Beat in the melted chocolate and vanilla. Alternately add the flour mixture and milk to the chocolate mixture, beating on low until thoroughly combined.

Spread the batter evenly in the prepared pans. Bake for 17 to 20 minutes or until a wooden toothpick inserted near the centers comes out clean. Cool in the pans on a wire rack for 10 minutes. Remove the cakes from the pans. Transfer the cakes to wire racks. Cool completely.

To assemble the cake: spread 3/4 cup of the Chocolate Malt Frosting on two cake layers and stack them. Add the top layer. Frost the top and sides of the cake, reserving some frosting for piping. Place the reserved frosting in a decorating bag fitted with a medium round tip. Starting from the bottom, pipe a zigzag pattern on the sides and top edge of the cake. Decorate the cake with malted milk balls. (If desired, coarsely chop or halve some of the malted milk balls.)

Loosely cover the cake and chill for several hours or overnight.

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Per Serving (excluding unknown items): 225 Calories; 11g Fat (41.5% calories from fat); 4g Protein; 31g Carbohydrate; 2g Dietary Fiber; 51mg Cholesterol; 139mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 Fat; 1 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	225	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	41.5%	<b>Vitamin B12 (mcg):</b>	.2mcg
<b>% Calories from Carbohydrates:</b>	51.9%	<b>Thiamin B1 (mg):</b>	.1mg
<b>% Calories from Protein:</b>	6.6%	<b>Riboflavin B2 (mg):</b>	.1mg
<b>Total Fat (g):</b>	11g	<b>Folacin (mcg):</b>	25mcg
<b>Saturated Fat (g):</b>	6g	<b>Niacin (mg):</b>	1mg
<b>Monounsaturated Fat (g):</b>	3g	<b>Caffeine (mg):</b>	17mg
<b>Polyunsaturated Fat (g):</b>	1g	<b>Alcohol (kcal):</b>	1
<b>Cholesterol (mg):</b>	51mg	<b>% Deficient:</b>	0.0%
<b>Carbohydrate (g):</b>	31g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	2g	<b>Grain (Starch):</b>	1
<b>Protein (g):</b>	4g	<b>Lean Meat:</b>	0
<b>Sodium (mg):</b>	139mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	133mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	50mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	1mg	<b>Fat:</b>	2
<b>Zinc (mg):</b>	1mg	<b>Other Carbohydrates:</b>	1
<b>Vitamin C (mg):</b>	trace		
<b>Vitamin A (i.u.):</b>	295IU		
<b>Vitamin A (r.e.):</b>	74 1/2RE		

**Nutrition Facts**

Servings per Recipe: 20

**Amount Per Serving**

**Calories** 225 **Calories from Fat:** 93

**% Daily Values\***

<b>Total Fat</b> 11g	17%
Saturated Fat 6g	32%
<b>Cholesterol</b> 51mg	17%
<b>Sodium</b> 139mg	6%
<b>Total Carbohydrates</b> 31g	10%
Dietary Fiber 2g	8%
<b>Protein</b> 4g	

<b>Vitamin C</b>	0%
<b>Calcium</b>	5%
<b>Iron</b>	8%

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*\* Percent Daily Values are based on a 2000 calorie diet.*