

# Triple-Chocolate Mocha Cake

*All-Time Favorites - 2013 Cookbook  
Better Homes and Gardens Magazine*

## Servings: 16

*2 cups sugar  
1 cup strong brewed coffee  
5 ounces unsweetened chocolate,  
chopped  
1/2 cup butter  
2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 carton (6 ounce) vanilla yogurt  
2 eggs, lightly beaten  
1 teaspoon vinegar  
1 1/4 cups white baking pieces  
1 cup milk chocolate or semisweet  
chocolate pieces*

## Preparation Time: 30 minutes

### Bake: 50 minutes

Preheat the oven to 325 degrees.

In a large saucepan, combine the sugar, coffee, unsweetened chocolate and butter. Cook and stir over medium-low heat until the chocolate and butter are melted. Remove from the heat and cool slightly.

Grease and flour a ten-inch fluted tube pan. Set aside.

In a small bowl, combine the flour, baking powder, baking soda and salt. Set aside.

Stir the yogurt, eggs and vinegar into the chocolate mixture in the saucepan. Gradually add the flour mixture, stirring just until combined.

Stir in 3/4 cup of the white baking pieces. Pour into the prepared pan.

Bake for 50 to 60 minutes or until a wooden toothpick inserted near the center comes out clean. Cool in the pan on a wire rack for 15 minutes. Remove from the pan. Cool completely on a wire rack.

Place the remaining 1/2 cup of white baking pieces in a small microwave-safe bowl. Microwave on medium-high for 1 minute: stir. Microwave on medium-high for 1-1/2 to 3 minutes more or until the chocolate is melted, stirring every 15 seconds. Repeat with the milk chocolate chocolate pieces.

Place the melted white mixture and melted milk chocolate into separate small plastic bags. Snip off a corner of each bag and drizzle each over the cake.

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Per Serving (excluding unknown items): 270 Calories; 12g Fat (37.7% calories from fat); 4g Protein; 40g Carbohydrate; 2g Dietary Fiber; 44mg Cholesterol; 282mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.

## Per Serving Nutritional Analysis

Calories (kcal):	270	Vitamin B6 (mg):	trace
% Calories from Fat:	37.7%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	56.8%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	5.5%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	12g	Folacin (mcg):	29mcg
Saturated Fat (g):	7g	Niacin (mg):	1mg
Monounsaturated Fat (g):	4g	Caffeine (mg):	18mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	44mg	% Refused:	0.0%
Carbohydrate (g):	40g	<b>Food Exchanges</b>	
Dietary Fiber (g):	2g	Grain (Starch):	1
Protein (g):	4g	Lean Meat:	0
Sodium (mg):	282mg	Vegetable:	0
Potassium (mg):	125mg	Fruit:	0
Calcium (mg):	67mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	2 1/2
Zinc (mg):	1mg	Other Carbohydrates:	1 1/2
Vitamin C (mg):	trace		
Vitamin A (i.u.):	275IU		
Vitamin A (r.e.):	69RE		

## Nutrition Facts

Servings per Recipe: 16

### Amount Per Serving

**Calories** 270      Calories from Fat: 102

### % Daily Values\*

<b>Total Fat</b> 12g	18%
Saturated Fat 7g	35%
<b>Cholesterol</b> 44mg	15%
<b>Sodium</b> 282mg	12%
<b>Total Carbohydrates</b> 40g	13%
Dietary Fiber 2g	7%
<b>Protein</b> 4g	
<b>Vitamin A</b>	5%
<b>Vitamin C</b>	0%
<b>Calcium</b>	7%
<b>Iron</b>	8%

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