

# Chocolate Cake, Quick & Easy

## Ingredient List

butter, unsalted (½ cup)	baking soda
coffee, freshly brewed (½ cup)	table salt
cocoa powder, Dutch-process (¼ cup)	sour cream (¼ cup)
AP flour (1 cup)	egg (1 large)
granulated sugar (1 cup)	vanilla extract
baking powder	

## Directions

Preheat the oven to 350°F. Prepare a 9-inch round cake pan with non-stick cooking spray and a round piece of parchment paper.

Place ¼ cup cocoa powder and ½ cup butter in a microwave-safe bowl. Pour over ½ cup coffee. Cover with plastic wrap, poking a few holes for venting, and microwave until all of the butter has melted. Whisk to combine.

In a medium bowl, combine: 1 cup AP flour, 1 cup sugar, ¼ tsp baking powder, ⅛ tsp baking soda, and ¼ tsp salt.

Beat together in a small bowl: ¼ cup sour cream, 1 large egg, ½ tsp vanilla extract.

Whisk the coffee mixture into the dry ingredients. Add the sour cream mixture, do not over mix.

Pour the batter into the prepared cake pan and bake for 25-35 minutes, until a toothpick inserted in the center comes out clean.

Cool the cake, in the pan, on a rack, for 15 minutes, then remove from pan and return to rack until the cake has cooled completely.

Sprinkle over icing sugar and/or serve with ice cream or whipped cream.

Makes 6 servings

## Notes

Substitute cocoa powder for flour coating when preparing a cake pan for a chocolate cake.

## Nutrition (per serving)

Calories	381	Carbohydrate	52 g	Vitamin C	0 %DV
Total fat	19 g	Dietary fibre	2 g	Calcium	3 %DV
Saturated fat	12 g	Sugars	34 g	Iron	9 %DV
Cholesterol	76 mg	Protein	4 g		
Sodium	223 mg	Vitamin A	11 %DV		