

# CHOCOLATE BROWNIE CAKE



## INGREDIENTS:

- 1 ¼ cups (8 oz) bittersweet chocolate chips
- 8 Tbsp (1 stick) unsalted butter
- ¼ cup brewed espresso
- ¾ cup granulated sugar
- 4 eggs
- 1 tsp pure vanilla extract
- 2 Tbsp unsweetened cocoa powder
- 3 Tbsp rye flour, cake flour or gluten-free flour blend
- 1 Tbsp powdered sugar, for finishing

## DIRECTIONS:

Preheat oven to 350°F. Brush a 6-inch round cake pan with neutral oil. Line the bottom with a parchment circle, then fit a 3-inch parchment collar around the inside edge.

Set up a double boiler: fill a medium saucepan with 2 inches of water and bring to a gentle simmer. Set a heatproof stainless-steel bowl on top, making sure the bottom does not touch the water. Add chocolate chips, butter and espresso. Whisk gently until melted and smooth, about 3 minutes. Remove bowl from heat and set aside to cool slightly.

In a stand mixer fitted with the paddle attachment, combine sugar, eggs and vanilla. Beat at medium speed until pale, thickened and ribbony, 3 to 4 minutes.

Reduce mixer to low speed and pour in chocolate mixture in a steady stream. Once incorporated, increase to medium speed and beat until uniformly combined and glossy, 3 to 4 minutes more. Remove bowl from mixer.

In a small bowl, sift together cocoa powder and flour. Dust about one-quarter of the flour mixture over the batter and fold in gently with a spatula. Repeat three more times, folding just until no dry streaks remain.

Scrape batter into prepared cake pan and smooth the top. Bake until surface is set with shallow brownie-like cracks and the center feels firm but gives slightly when pressed, 25 to 28 minutes. A tester will come out with moist crumbs, not wet batter.

Cool in pan on a wire rack for 30 minutes. Run a thin knife or offset spatula around the edge, then invert onto a plate and peel away parchment. Flip upright onto a serving plate, dust with powdered sugar and serve with fresh berries or ice cream.

Enjoy!



Certain times call for indulgence, at least a sliver of it, and if you're there right now, like me, you might as well make it exceptional. This chocolate cake is rich, fudge-like and made simply with bittersweet chocolate, espresso, eggs and a scant few tablespoons of flour. Rye flour adds a subtle malty depth, but cake flour or a gluten-free blend works well, too. Serve it still warm, dusted with powdered sugar alongside fresh berries or a scoop of vanilla ice cream.

- Leslie Mackie

