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## Chocolate cake recipe with cocoa powder and oil

Jump to the recipe print recipe Finished with an incredible ganache, this best fudgy chocolate cake is coming to you in real chocolate form! Chocolate cake A good chocolate cake recipe is so hard to find, just like a good brownie recipe. There are always high hopes and promises of what you're looking for, but delivery can be opposite and sometimes inferior to what you want. While I've tried so many chocolate cakes over the years, and haven't followed so many different recipes, it was time to take things into my hands and find the best chocolate cake we've ever had. This is a HUGE call to make, I know. accordingly... this takes the cake. CHOCOLATE CAKE RECIPE Just like these best fudgy cocoa brownies, I wanted FUDGY, but being a cake, I wanted FLUFFY – and MOST IMPORTANTLY I wanted simple steps. No melted butter combined with an abundance of chocolate; melted on the stove in a pot, then a dry mix combined in a bowl and a wet mix combined in another bowl, and a headache plus 2 painkillers and a bottle of wine later..... a cake is born. This is different. A bowl. No beaters or kitchen aids and zero sieves or pans. Just a humble bowl and a wooden spoon. No painkillers or wine

are needed. This fudgy chocolate cake required many batches TO perfect the right balance of flour, oil, cocoa powder and yeast. I finally made it. Watch! ↓ SUPER fudgy and WET! We almost loved this fudgy chocolate cake as much as (or the same as) those brownies. I said, almost. GANACHE The most perfect ganache using ONLY a small saucepan to do this. No separate bowls or metal bowls, or anything else. So simple, you won't believe it until you try it. It is a question of heating the cream &gt; add the chocolate chips &gt; waiting for it to melt &gt; mix &gt; done. Even the laziest person could pull out this cake. Me, being the laziest person. I know this is a decadent recipe all over the place, BUT this cake uses only half the amount of oil that is usually found in chocolate cakes, less flour, no butter, while maintaining a maximum and rich chocolate flavor. In addition, a sugar substitute can be used as a natural granulated sweetener that measures 1:1 with sugar to reduce the number of calories. HOW TO MAKE A CHOCOLATE CAKE The simplest, most surprising and BEST chocolate cake, using simple ingredients and little time and effort to put together. The batter is watery when you mix it together for the first time, but it should be like this. This is where the fudge-like texture comes into play! Some tips: I use a dark and unsweetened cocoa powder for maximum chocolate richness. You can use the powder of not sweetened hershey if you wish. Remember: the darker the cocoa powder, the richer and darker the cake. Do not replace the oil with melted butter. You can use whole milk, reduced fatty milk, 2% or skimmed milk. The coffee in this recipe CAN NOT be tasted, but allows a rich taste of chocolate to shine all the way through. Please try not to cook it too much as this will dry this cake. Check it after 30 minutes with a inserted in the center. If too much batter sticks to the toothpick, continue cooking for another 10 minutes and check again. Our cake cooked exactly at 45 minutes, and the toothpick was a bit dirty when it came out. THIS is the result you will be looking for if you want a moist texture. Prepare the chocolate ganache as soon as the cake comes out of the oven. It will be ready and solid enough to spread when the cake has completely cooled down. WATCH US MAKE THE BEST chocolate cake RIGHT HERE 1 1/2 cups all-purpose or plain flour, (7.4 ounces . | 210 g) 1 1/2 cups white granulated sugar, (11.1 oz. | 315 g) -- or a natural semorated sweetener measuring 1:1 with sugar1/2 cup unsweetened cocoa powder, (1.7 oz. | 50 g) 1 teaspoon powder1/2 teaspoon salt, (2.5 g)1/3 cup vegetable oil, (80 ml)1 large egg1 tablespoon pure vanilla extract, (20 ml) 3/4 cup milk, (190 ml)3/4 cup boiling water mixed with 2 tea teaspoon instant coffee powder (190 ml)1 cup heavy cream or thickened cream, (250 ml) 8 ounces of semi-sweet or dark chocolate chips , (250 grams) Preheat the oven to 175 °C (350 °F). Lightly grease an 8-inch (or 9-inch) round baking tray with non-stick cooking oil spraying. Line base with parchment paper. \*SEE NOTES\*Combine flour, sugar, cocoa powder, yeast and salt in a large bowl. Whisk thoroughly to combine well. Add oil, eggs, vanilla and milk to the flour mixture and beat well to combine, about 30 seconds. Pour the boiling water (with the coffee) and stir until it is shiny. (The cake batter is thin in texture.) Pour the cake batter into the prepared pan. Bake for about 40-45 minutes, or until a toothpick inserted in the center of the chocolate cake comes out semi-clean with a small amount of cake (not cola batter) on it due to the fudgy texture. Remove from the oven and let cool for 20 minutes. Transfer the cake from the pan to a grill and cool completely before icing. Pour the cream into a small saucepan and heat over low heat for a few minutes. Look, it doesn't boil or boil it. Once the cream is hot, turn off the stove and remove the saucepan from the heat. Add the chocolate chips; cover the saucepan with a lid and let stand for 5 minutes to soften and melt the chocolate. Discover and stir slowly first, with a spatula or wooden spoon, gradually stirring faster until the ganache is smooth, creamy and shiny. Store in the refrigerator for an hour or an hour and a half until thick enough to spread (Nutella-like texture). Spread evenly over the cake. YEAST: This cake is designed to be super moist and fudgy. If you like a fluffier cake, 2 teaspoons of baking powder. No more than that and your cake will get up too much and break in the middle. Baking soda is not necessary in this recipe. SPRINGFORM PAN (NOTE) Springform pans are NOT 100% waterproof. Batters for very thin cakes like this will leak through the base. To combat this problem, align the base with incoming parchment paper where the sides meet the base to create a cover. Cover. a baking tray on the shelf under the baking tray (or at the bottom of the oven) to catch any stray drips (do not put the pans directly on the pan). Calories: 302kcal | Carbohydrates: 38g | Protein: 3g | Fat: 15g | Saturated fat: 11g | Cholesterol: 31mg | Sodium: 103mg | Potassium: 214mg | Fiber: 1g | Sugar: 24g | Vitamin A: 250 IU | Vitamin C: 0.2 mg | Football: 89mg | Iron: 1.2mg The most amazing chocolate cake is full of moist and chocolatey perfection. This is the chocolate cake you dreamed of! I've been looking for a great recipe for chocolate cakes for years. I found it. My search is over. Now I have the recipe. If you've ever seen the movie Matilda you'll definitely remember the scene where the guy is forced to eat the most delicious-looking chocolate cake ever. I feel just like that guy when I eat this cake. It's definitely my Matilda chocolate cake. This cake is moist and has the perfect crumb. I can't imagine making a chocolate cake using any other recipe. It is so easy to prepare and shames the recipes of the mix of medicated cakes. I'm eating a piece of cake as I write this, drooling all over my keyboard. It's insanely delicious. A decade-long search was worth the wait. Every... Decadent... Bite. Who wants the cake? What is buttermilk? Is there a buttermilk substitute? Buttermilk is necessary for this recipe. It has to do with the way it interacts with other ingredients. Buttermilk is the leftover liquid after churning out the butter. Check out my most in-depth post on how to replace buttermilk. Can I make this a dairy-free chocolate cake recipe? Yes! Add 2 tablespoons of white vinegar to the almond or soy milk. Let stand for 5 minutes and use instead of buttermilk. For icing, use a dairy-free icing option. Can I make this a gluten-free chocolate cake recipe? Yes! Use the Cup for Cup gluten-free flour mixture in this recipe in the same quantities. Can I make this an egg-free chocolate cake recipe? Yes! There are several options that work well when replacing eggs in this recipe. 1/4 cup plain yoghurt per egg1 tablespoon vinegar + 1 teaspoon baking powder beaten together per egg1/4 cup banana mash per egg1/4 cup unsweetened egg sauce Can I make this recipe in just two layers? Can I prepare this recipe in a 9×13 pan? Yes, you can, for both you will have to divide the recipe by 2/3rd. I realize that there are 4 eggs in this recipe, so this is the hard part. Just use 3 eggs. What kind of cocoa powder did you use? I used Hershey's unsweetened cocoa powder to use a brand more widely available to my readers. I also like to use cocoa powders of such as ghiradelli or cocoa powders from specialty chocolatier stores, but these are quite expensive. I do not recommend using cheap store brands. How did you make such a dark icing? I used half of Hershey's special dark unsweetened cocoa powder to get the dark-looking glaze. If you like this recipe, be sure to check out my other amazing cake recipes: See the below where Rachel will guide you through every step of this recipe. Sometimes it helps to get a view, and we've always covered you with our cooking show. You can find the full collection of recipes on YouTube, Facebook Watch or our Facebook Page, or right here on our website with their corresponding recipes. This recipe first appeared on The Stay At Home Chef on February 26, 2013 2013

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