

Chocolate Cake Recipe Card – A Decadent and Flavorful Delight

Prep Time: 20 minutes

Cook Time: 50 minutes

Cooling Time: 15 minutes

Total Time: 1 hour 25 minutes

Yield: One 2 lb (900 g) loaf, 8–10 generous slices

Ingredients

Dry Ingredients

- 1 $\frac{3}{4}$ cups (220 g) all-purpose flour
- $\frac{3}{4}$ cup (65 g) Dutch-process cocoa powder
- 1 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- $\frac{3}{4}$ tsp fine sea salt

Wet Ingredients

- 2 large eggs, room temperature
- 1 cup (200 g) light brown sugar, packed
- $\frac{1}{2}$ cup (100 g) granulated sugar
- 1 cup (240 ml) neutral oil
- $\frac{1}{2}$ cup (120 ml) full-fat sour cream
- $\frac{1}{2}$ cup (120 ml) hot strong coffee
- 1 tsp pure vanilla extract

Optional Add-ins

- $\frac{1}{2}$ cup (90 g) dark chocolate chips
- $\frac{1}{4}$ tsp espresso powder

Garnish

- 200 g fresh strawberries
- 200 g fresh cherries



Step-by-Step Chocolate Cake Recipe

- **Step 1 – Preheat & Prep**

Preheat oven to 180°C (350°F). Grease the loaf tin and line it with parchment for easy removal.

- **Step 2 – Whisk Dry Ingredients**

In a medium bowl, whisk together flour, cocoa, baking powder, baking soda, and salt.

- **Step 3 – Combine Eggs & Sugars**

In a large bowl, whisk eggs with brown and granulated sugar until slightly thick and sandy.

- **Step 4 – Build Wet Batter**

Stream in oil, whisk until glossy. Add sour cream, then coffee and vanilla extract. The batter will look smooth and shiny.

- **Step 5 – Fold Together**
Sprinkle dry mixture over wet ingredients. Fold gently with a spatula until just combined—don’t overmix.
- **Step 6 – Add Chocolate Chips**
Fold in half the chocolate chips. Pour into the tin and sprinkle the rest on top.
- **Step 7 – Bake**
Bake for 45–50 minutes until the top is domed and a skewer comes out with a few moist crumbs (internal temp 94°C).
- **Step 8 – Cool & Serve**
Let the loaf rest in the tin for 15 minutes, then transfer to a wire rack. Slice warm for pudding texture or cool completely for neat café-style slices.

 Nutrition Facts (Per Slice)

Nutrient	Amount
Calories	540 kcal
Protein	6 g
Fat	34 g
Carbohydrates	55 g
Fiber	2 g
Iron	15% DV
Calcium	10% DV

 Health Benefits

- **Cocoa Flavonoids:** Support blood flow and reduce inflammation.
- **Coffee Antioxidants:** Enhance mood and protect cells from oxidative stress.
- **Greek Yogurt:** Adds protein and probiotics for gut health.
- **Oil Instead of Butter:** Lowers saturated fat while keeping texture soft.

 Pro Tips

- Always bloom cocoa in hot liquid for deeper flavor.
- Use room-temperature eggs to prevent dense texture.
- Let the loaf cool before slicing for cleaner cuts.
- For extra moisture, brush the cake top with coffee syrup after baking.