

# DINNERLY



## Double Chocolate Loaf Cake with Chocolate Glaze



3h



2 Servings

Double chocolate, triple chocolate, really ANY number of chocolate we'll happily accept. Because chocolate feeds the soul (or so we're telling ourselves). No need to go crazy with some fancy frosting technique—just drizzle that chocolate glaze right over top and call it a day. We've got you covered! (Serves 8—nutrition reflects 1 slice)

### WHAT WE SEND

- 2 (3 oz) chocolate chips <sup>2,3</sup>
- 5 oz granulated sugar
- 5 oz dark brown sugar
- 3 (¼ oz) unsweetened cocoa powder
- 2 (5 oz) self-rising flour <sup>4</sup>
- ¼ oz baking soda

### WHAT YOU NEED

- nonstick cooking spray
- 8 Tbsp (1 stick) butter <sup>2</sup>
- 2 large eggs <sup>1</sup>
- vanilla
- kosher salt

### TOOLS

- 8x4-inch loaf pan
- microwave

### ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 430kcal, Fat 20g, Carbs 63g, Protein 6g



#### 1. Prep equipment

Preheat oven to 325°F with a rack in the center.

Spray a loaf pan with **nonstick cooking spray** and line with parchment paper.



#### 2. Start batter

In a medium microwave-safe bowl, microwave **all but ¼ cup chocolate chips** (reserve rest for step 5) and **8 tablespoons butter** until melted. Using a handheld electric mixer or whisk, beat in **½ cup each of granulated sugar and brown sugar**.



#### 3. Finish batter

To bowl with **chocolate and sugar**, whisk in **2 large eggs**, **1 teaspoon vanilla**, and **½ teaspoon salt** until combined. Add **2 packets of the cocoa powder** and **1½ cups warm tap water**; mix to combine. Stir in **1½ cups self-rising flour** and **½ teaspoon baking soda** until flour is incorporated and no clumps remain.



#### 4. Bake cake

Transfer **batter** to prepared loaf pan; bake on center oven rack until a toothpick inserted into center comes out clean and top of **cake** is set, 60–65 minutes. Let cool for 10 minutes in pan; remove from pan and let cool completely on a wire rack.



#### 5. Make glaze & serve

In a second medium microwave-safe bowl, stir to combine **remaining chocolate chips**, **¾ tablespoons water**, and **2 tablespoons granulated sugar**. Microwave until chocolate and sugar are melted, 30–60 seconds. Whisk until smooth. Stir in **remaining cocoa powder** until combined.

Drizzle **chocolate glaze** over top of **chocolate loaf cake** and cut into slices for serving. Enjoy!



#### 6. Make it a party!

Sprinkle some rainbow or chocolate sprinkles over top before serving!