



Classic Double Chocolate Cake

with Rainbow Sprinkles



1,5h



2 Servings

The only thing better than chocolate is double chocolate. Facts. This tender cake is the ultimate treat-yourself dessert. Brown sugar is the not-so-secret ingredient to amping up the chocolate flavor in this decadent cake. We top it with silky chocolate-mascarpone buttercream and finish it with rainbow sprinkles. Go ahead, slice it up and dig in! (2-p plan serves 9; 4-p plan serves 16)

What we send

- 3 oz mascarpone ¹
- 5 oz granulated sugar
- 2 (2 oz) dark brown sugar
- 2 (5 oz) self-rising flour ³
- 2 (¾ oz) unsweetened cocoa powder
- 3 oz chocolate chips ^{1,4}
- 2½ oz confectioners' sugar
- 2 (1 oz) rainbow sprinkles

What you need

- 4 Tbsp butter ¹
- ½ c neutral oil (plus more for greasing)
- 1 large egg ²

Tools

- 8-inch cake pan or baking dish
- hand-held electric mixer

Allergens

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

Nutrition per serving

Calories 550kcal, Fat 29g, Carbs 73g, Protein 6g



1. Prepare frosting

Preheat oven to 350°F with a rack in the center. Set **mascarpone** and **4 tablespoons butter** out in a medium bowl to soften at room temperature until step 5. Lightly **oil** an 8-inch cake pan or baking dish.



4. Bake cake

Transfer **batter** to prepared cake pan and spread to the edges in an even layer. Bake on center oven rack, until center of cake is set, edges are just pulling away from the sides, and a toothpick inserted in center comes out clean, 40-45 minutes. Remove from oven and allow to cool completely.



2. Mix wet ingredients

In a large bowl, combine **granulated sugar, brown sugar, 1 large egg**, and **½ cup oil**. Use a hand-held electric mixer to mix until ingredients are well combined.



5. Make Frosting

Once **cake** is cool, transfer **chocolate chips** to a microwave-safe bowl. Microwave in 30 second intervals until melted. Let cool slightly. Add melted chocolate and **confectioners sugar** to bowl with **softened mascarpone and butter**. Use a hand-held electric mixer, starting on low speed and slowly increasing to high, to beat frosting until light and fluffy, 1-2 minutes.



3. Add dry ingredients

To bowl with **wet ingredients**, add **all of the flour and cocoa powder**, and **1½ cups warm tap water**. Mix until **batter** is smooth and no visible traces of flour and cocoa powder remain, 30-60 seconds.



6. Frost cake & serve

Once **cake** is completely cool, invert onto a plate. Remove pan, then invert onto a serving plate, top side up. Spread **chocolate frosting** over the top of **cake** and garnish with **sprinkles**. Enjoy!