



Holiday Chocolate-Spice Cake

with Cream Cheese Frosting



30-40min



2 Servings

Let us help you treat your holiday guests (or yourself!) to dessert. It serves 10-12, so this indulgent layer cake is perfect for entertaining. We channeled our favorite chocolate-spice cookie, using an apple pie spice blend comprised of the familiar, warm spices that often go hand-in-hand with the festive season. The chocolate layers are finished with a decadent cream cheese frosting. Cook, re...

What we send

- 3.2 oz self-rising flour ¹
- 8 oz cream cheese ⁷
- ⁷

What you need

- ½ cup milk ⁷
- 2 large eggs ³
- kosher salt

Tools

- small saucepan

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 590kcal, Fat 40g, Carbs 55g, Protein 8g



1. Prep cake pan

Preheat oven to 350°F with an oven rack in the center. Use **½ tablespoon butter** to grease an 8-inch x 2-inch round cake pan. Dust the inside of the pan with **¼ cup of the flour**, tapping out the excess flour, and discard. Set **cream cheese** and **4 tablespoons butter** aside to soften at room temperature.



4. Fill cake pan with batter

Scrape **cake batter** into the prepared cake pan, spread to an even layer, and smooth the top.



2. Prep dry mix & chocolate

In a medium bowl, whisk together **apple pie spice**, **granulated and brown sugars**, and **remaining self-rising flour**. Rub mix between your fingers to press out any lumps of sugar. In a small saucepan, combine **bittersweet chocolate** and **½ cup neutral oil**. Cook over low heat, stirring, until **chocolate** is melted, about 2 minutes. Remove from heat to cool slightly.



5. Bake cake

Bake **cake** on center oven rack until top is springy and a toothpick inserted into the center comes out with a few moist crumbs attached, 28-30 minutes. Let cool 10 minutes, then turn out onto a wire rack to cool completely. Using a serrated knife, split cake horizontally (parallel to the cutting board) into 2 equal layers.



3. Combine dry & wet mixes

In a large bowl, whisk together **2 large eggs**, **vanilla extract**, and **½ cup milk**. Add **flour-sugar mixture** and whisk until smooth. Add **melted chocolate and oil mixture** and whisk until smooth.



6. Frost cake

In bowl of stand mixer fitted with wire attachment, or using a large bowl and hand held mixer, beat **softened cream cheese and butter**, **powdered sugar**, and **a pinch of salt** on medium-high speed until fluffy, 5 minutes. Spread **half of the frosting** onto the bottom layer, spreading to the edges. Add top layer and spread with **remaining frosting**. Enjoy!