

MARLEY SPOON



Classic Vanilla Snacking Cake

with Chocolate Buttercream

 1h  2 Servings

Whether it's an afternoon treat, a casual dessert, or a midnight snack, this moist and tender cake with buttery chocolate frosting is there for you. The simple batter contains sour cream to create the perfect crumb and we slather the cake with homemade buttercream before a final flurry of colorful sprinkles. A timeless classic, for a reason. (2p-plan serves 6; 4p-plan serves 12—nutrition reflects 1 square)

What we send

- 5 oz granulated sugar
- 2 (5 oz) all-purpose flour³
- ¼ oz baking powder
- 2 (1 oz) sour cream¹
- 2 (2½ oz) confectioners' sugar
- ¾ oz unsweetened cocoa powder
- 1 oz rainbow sprinkles

What you need

- 8 Tbsp butter¹
- kosher salt
- ⅓ c milk (optional)¹
- ¼ c neutral oil
- 2 large eggs²
- vanilla extract

Tools

- 8x8 baking dish
- nonstick cooking spray
- parchment paper
- hand-held electric mixer

Allergens

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

Nutrition per serving

Calories 580kcal, Fat 30g, Carbs 73g, Protein 6g



1. Prep baking dish

Preheat oven to 350°F with a rack in the center.

Grease an 8x8-inch baking dish with nonstick cooking spray or butter and line with parchment paper.

Let **8 tablespoons butter** come to room temperature.



2. Prep ingredients

In a medium bowl, whisk to combine **all of the granulated sugar, 1⅓ cups all-purpose flour, 1 teaspoon salt, and ¾ teaspoon baking powder.**

In a liquid measuring cup, whisk to combine **sour cream, ⅓ cup milk or water, ¼ cup oil, 2 large eggs, and 1½ teaspoons vanilla extract.**



3. Bake cake

Add **wet ingredients** to **dry ingredients** and mix until just incorporated. Transfer **batter** to prepared baking dish and bake on center oven rack until edges begin to brown, top is domed and firm, and a toothpick comes out clean when inserted into the center, 30-35 minutes. Let **cake** cool completely, then remove from baking dish.



4. Make buttercream frosting

Using a handheld electric mixer, beat **softened butter** with **confectioners' sugar** in a large bowl until well combined. Add **cocoa powder** and **½ teaspoon each of salt and vanilla extract.**

Continue to beat until **frosting** is light, fluffy, and completely emulsified, 2-4 minutes.

(If frosting is too thick, add **milk**, 1 tablespoon at a time, and beat until completely incorporated.)



5. Frost & serve

When **cake** is cooled, remove parchment paper and transfer to a serving platter. **Frost** and decorate with **sprinkles**. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.