



Devil's Food Cake

with Mascarpone Frosting & Cocoa Nibs



1,5h



2 Servings

Devil's food cake is indulgent, and this recipe doesn't skimp on any of its decadence. We add espresso powder to enhance the chocolate flavor, taking the tender cake to the next level. It pairs perfectly with silky mascarpone buttercream, while cocoa nibs sprinkled on top offer an extra chocolatey burst of flavor. (2-p plan makes an 8-inch loaf cake; 4-p plan makes an 8-inch square cake.)

What we send

- 1 pkt unsweetened cocoa powder
- 4 oz mascarpone ⁷
- 5 oz granulated sugar
- 10 oz self-rising flour ¹
- ¼ oz espresso powder
- 5 oz confectioners sugar
- ¼ oz cacao nibs

What you need

- 6 Tbsp butter ⁷
- 1 large egg ³
- ¼ c neutral oil
- coarse salt

Tools

- 8-inch loaf pan
- hand-held electric mixer

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 470kcal, Fat 24g, Carbs 64g, Proteins 4g



1. Prep pan & preheat oven

Preheat oven to 350°F with a rack in the center. Coat the bottom and sides of an 8-inch loaf pan with **butter**, then add **1 teaspoon cocoa** and tilt to dust bottom and sides; tap off any excess. Place **6 tablespoons unsalted butter** and **mascarpone** in a medium bowl and let soften at room temperature until step 5.



4. Prep frosting

Once **cake** is cool, prepare **frosting**. Using an electric mixer, beat **softened butter and mascarpone** on medium-high until creamy and combined, 1-2 minutes. (Alternatively, beat vigorously with a whisk until combined.)



2. Prep cake batter

In a second medium bowl, combine **granulated sugar, 1 cup self-rising flour, 2½ tablespoons cocoa powder, 1½ teaspoons espresso powder, 1 large egg, ⅔ cup hot tap water, ¼ cup oil**, and **½ teaspoon salt**; whisk until combined and no visible traces of flour or cocoa remain.



5. Finish frosting

Add **confectioners' sugar** and a **pinch of salt** to bowl with **butter mixture**. Starting on the lowest speed on a hand-mixer, beat until sugar is fully combined, then increase speed to medium-high and beat until **frosting** is light and fluffy, 2-3 minutes. (Alternatively, beat vigorously with a whisk until frosting is fluffy.)



3. Bake cake

Transfer **batter** to prepared pan. Bake on center oven rack until edges pull slightly away from pan and a toothpick inserted in center comes out clean, 30-35 minutes. Remove **cake** from oven and let cool completely, about 1 hour.



6. Frost & serve

Using a serrated knife, split **cake** in half horizontally to create 2 equal cake layers. Place bottom layer on a serving plate, cut side up, and spread **half of the frosting** on top. Place top layer, cut side down, over **frosting**. Spread **remaining frosting** on top and sprinkle **cacao nibs** over top. Enjoy!