

## Rich Chocolate Cake

*Yield: 12 servings*

### Ingredients

3 squares unsweetened chocolate, melted  
 1 teaspoon flour  
 3 cups sifted cake flour  
 1/2 teaspoon salt\*  
 3 teaspoons baking powder  
 1 1/4 cups unsalted butter\*  
 2 1/4 cups sugar  
 1 teaspoon vanilla  
 4 eggs  
 1 cup milk

### Equipment

Small pan or microwave-safe bowl  
 3 8-inch\*\* or 2 9-inch cake pans  
 or 9" x 13" baking pan  
 Nonstick cooking spray  
 Large and small mixing bowls  
 Measuring cups and spoons  
 Sifter  
 Mixing spoon  
 Mixer  
 Rubber scraper  
 Toothpick or cake tester  
 Cooling rack(s)

### Order of Work

1. Melt chocolate in small pan over low heat or in microwave (following directions on package) and cool to lukewarm.
2. Preheat oven to 350 degrees F. Lightly coat cake pan(s) with nonstick cooking spray. Add 1 teaspoon flour to pan. Rotate and shake pan until surfaces are coated with flour. Remove excess flour. (Or cover bottom of pans with wax paper instead of flouring pans.)
3. Lightly spoon cake flour into measuring cup; sift and then measure. Place flour in small mixing bowl. Add salt and baking powder to flour and mix well; set aside.
4. In large mixing bowl, use mixer to cream butter until soft; gradually add sugar, mixing until mixture is very light and fluffy, about 3 to 5 minutes. Add vanilla and continue creaming.
5. Add eggs one at a time and beat well after adding each egg.
6. Add cooled chocolate to creamed mixture.
7. Add one-third of the sifted flour mixture and half of the milk, repeat until all of the flour and milk are used. After each addition of flour and milk, mix for 1 minute.
8. Pour batter into pan(s) and bake for 40 to 45 minutes for 8-inch or 9-inch pans; 50 minutes for 9" x 13" pan. Use toothpick or cake tester to test cake. Toothpick or cake tester should come out clean when inserted into center of cake.
9. Remove from oven and cool on rack for 15 minutes before removing from pan(s).
10. When completely cool, frost with favorite frosting or serve without frosting.

**Nutrition Facts per Serving:** 434 calories, 26 g fat, 270 mg sodium, 54 g carbohydrates, 2 g fiber, 6 g protein, 70 mg calcium

\*If desired, decrease salt to 1/4 teaspoon and use salted butter.

\*\*If using 3 8-inch pans, be sure there is enough room in the oven for air to circulate for even baking.

