

Chocolate Loaf Cake

1 cup of unsalted butter (225g, or 2 sticks)
1+2/3 of a cup of brown sugar + 3 tablespoons (215g +3 tbl spoons)
2 large eggs
1 teaspoon of vanilla extract
4oz of bittersweet chocolate (115g)
1+1/3 cups of flour (145g)
1 teaspoon of baking soda
1 large pinch of salt
1 cup of boiling water

- 1) Preheat oven to 375F (190C), Melt the chocolate and soften the butter.
- 2) Mix the flour, the baking soda, and the salt.
- 3) Whip the butter with the mixer for around 5-10 seconds; beat in the sugar, followed by the eggs, mixing well in between each one.
- 4) Add the vanilla and then the chocolate, and mix very well, scraping the sides.
- 5) Add the flour and the water alternating between each, mixing constantly. The batter will be very liquid.
- 6) Butter and flour the pan, or butter and line it with parchment paper. Pour in the batter.
- 7) Put it in the oven, cook for 30 minutes. Then lower the temperature to 325F(165C) and let it cook for another 15 minutes.
- 8) The cake will not test like a normal cake. Trust it, after being left to cool overnight it will be scrumptious.
- 9) Optional: Sprinkle the leftover evenly on the top of the cake.
- 10) Put it under the broiler for roughly one minute to melt the sugar. Stay by the oven, it will burn very quickly. Take the cake out, and let it cool overnight.
- 11) Enjoy either alone, with whipped cream, with ice cream or something else!