Dark Chocolate Cake

This Double Chocolate Cake is made for sharing! It's not overly sweet and lovely to enjoy after any dinner.

INGREDIENTS

For the cake:
125g 70-75% dark chocolate
½ cup unsalted butter
1 ¼ cup granulated sugar
¼ cup neutral oil like avocado or canola oil
2 eggs
1 tsp vanilla extract
1 cup full fat Greek yogurt
3 tbsp cocoa powder
1 tsp baking powder
1 cup all purpose flour
½ tsp salt

For the frosting:
2 tbsp hot water
1 tbsp butter
3 tbsp cocoa powder
1 cup icing sugar
pinch of salt

RECIPE

1. Preheat the oven to 350F. Butter or spray a 9-10 inch cake pan & line with parchment paper *important so cake can be removed easily*.
2. In a small bowl whisk together cocoa powder, baking powder, flour & salt; set aside.
3. Put butter & dark chocolate in a small pot. Heat over medium low heat, stirring until smooth.
4. Transfer the melted chocolate mixture into a large mixing bowl; let cool for 5 minutes. Whisk in oil, sugar, vanilla extract & greek yogurt until combined.
5. Add eggs & mix well.
6. Add dry ingredients into the bowl & whisk until smooth.
7. Pour it into the prepared cake pan & bake 40-50 minutes or until a toothpick inserted to the center comes out clean.
8. Allow the cake to cool in the pan fully before removing from the pan to a cooling rack.
9. When the cake is completely cool, make the frosting and ice just the top of the cake using a swirling pattern.

Wine and food pairings by: Hello Someday Wine   *Recipe and food photography by:* Cooking in my Genes