

SOURDOUGH CHOCOLATE CAKE

This recipe is originally from www.kingarthurfLOUR.com. I've tweaked it for me...

Combine & mix: 8.5 oz. (241g) "active" starter

1c (8 oz.) milk

2c (242g) King Arthur Unbleached Flour (KAUF)

with Kitchen Aid mixer. Transfer to an ungreased glass bowl & cover with a lint-free towel.

Let this mixture rest for 2-3 hours. You'll see it has risen a bit in the bowl, will be beginning to bubble, & has a pleasing tangy aroma.

After your hours have gone by, in a separate bowl, beat together:

1-1/2c (336g) Evaporated Cane Juice or (218g) Sucanat

1c (209g) ghee or coconut oil...warmed slightly so it is in liquid form

2t vanilla

1t (6g) sea salt

1-1/2t (8g) baking soda

3/4c (62g) unsweetened cocoa powder

1t instant coffee granules.

Add: 2 large eggs one at a time & beat really well after each addition.

Gently combine the creamed mixture with the sourdough mixture, mixing just until everything is well combined. Don't worry; it'll seem gloppy at first, but will gradually become smooth.

Grease & flour a 9"x13" pan, or two 9" round pans. Pour the batter into the pan(s). Bake in a pre-heated 350°F oven for 30-35 minutes (or longer if in one large pan) or until a cake tester inserted into the center comes out clean. Remove the cake(s) from the oven. Allow the round layers to cool for 10 minutes before removing from pans to cool completely. 9"x13" cake can remain in the pan.

PREFERRED ICING: We drain our homemade plain yogurt with a coffee filter to separate out the whey (takes several hours or overnight in the fridge). What's left is cream cheese! We use 8 oz. of this cream cheese, add 2/3c (74g) evaporated cane juice + 2t sorghum (we don't buy brown sugar, so this is our substitute), 1t vanilla, and 1/8t sea salt, and beat it all in the mixer until fluffy. Next we whip up 2c of our cream, and fold it into the other mixture.

NOT-SO-PREFERRED-BUT-WORKS ICING: Dissolve 1T+1-1/2t instant coffee granules in 1T hot water & sit aside. Melt 3/4c (6 ounces) butter over low heat, then add 1/2c (4 ounces) buttermilk, sour cream, or yogurt. Bring just to a boil. Pour the butter mixture into a bowl with about 3c of powdered sugar (That's why this is not preferred. As a general rule, we try not to use powdered sugar...BUT, in the winter when we don't have the luxury of fresh cream, this is what we use.) Also add in the dissolved coffee mixture. I whisk this with an electric hand mixer so it gets nice and smooth. Immediately pour over the cooled cake. The icing will start to stiffen as it cools.

ENJOY! -Dawn

Date Reviewed: 4-4-20