



## Moist Chocolate Loaf Cake

### Description

### Ingredients

- 1 cup (125g) all-purpose flour
- $\frac{1}{2}$  cup (50g) cocoa powder
- 1 tsp baking powder
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{4}$  tsp salt
- $\frac{3}{4}$  cup (150g) granulated sugar
- $\frac{1}{2}$  cup (100g) brown sugar
- $\frac{1}{2}$  cup (120ml) vegetable oil
- 2 large eggs
- 1 tsp vanilla extract
- $\frac{1}{2}$  cup (120ml) buttermilk
- $\frac{1}{2}$  cup (120ml) hot coffee or hot water

### Instructions:

- 1. Preheat & Prepare:**
  - Preheat oven to 350°F (175°C).
  - Line a loaf pan with parchment paper and lightly grease it.
- 2. Mix Dry Ingredients:**
  - In a bowl, whisk together flour, cocoa powder, baking powder, baking soda, and salt.
- 3. Combine Wet Ingredients:**
  - In a separate large bowl, whisk sugar, brown sugar, and oil until well combined.
  - Add eggs one at a time, whisking after each addition.
  - Stir in vanilla extract.
- 4. Incorporate Dry & Wet Mixtures:**
  - Add half of the dry ingredients to the wet mixture and mix gently.
  - Pour in the buttermilk and mix again.

- Add the remaining dry ingredients, then stir in the hot coffee or water until the batter is smooth.

**5. Bake:**

- Pour batter into the prepared loaf pan.
- Bake for 45-50 minutes or until a toothpick inserted in the center comes out with a few moist crumbs.

**6. Cool & Serve:**

- Let the cake cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
- Slice and enjoy!

Absolutely! Hereâ??s a comprehensive guide to **variations**, **tips**, and **storage** for your **Moist Chocolate Loaf Cake** to ensure it turns out perfectly every time:

## Variations

**1. Chocolate Chip Loaf Cake:**

- Fold in **Â½ cup chocolate chips** or chunks into the batter before baking.

**1. Nutty Chocolate Loaf Cake:**

- Add **Â½ cup chopped nuts** (like walnuts, pecans, or almonds) to the batter for extra crunch.

**1. Marbled Loaf Cake:**

- Reserve **Â½ cup of the batter** and mix it with **2 tablespoons melted white chocolate**. Swirl it into the main batter before baking.

**1. Orange Chocolate Loaf Cake:**

- Add **zest of 1 orange** to the batter and drizzle the baked cake with an orange glaze (powdered sugar + orange juice).

**1. Mocha Loaf Cake:**

- Add **1 teaspoon instant espresso powder** to the dry ingredients for a stronger coffee flavor.

**1. Gluten-Free Chocolate Loaf Cake:**

- Replace the all-purpose flour with **gluten-free flour blend** and ensure all other ingredients are gluten-free.

**1. Vegan Chocolate Loaf Cake:**

- Replace eggs with **2 flax eggs** (2 tablespoons ground flaxseed + 6 tablespoons water) and use **plant-based milk + vinegar** instead of buttermilk.

**1. Peanut Butter Swirl:**

- Swirl  $\frac{1}{4}$  cup peanut butter into the batter before baking for a chocolate-peanut butter combo.

#### 1. Double Chocolate Loaf Cake:

- Add  $\frac{1}{2}$  cup cocoa nibs or dark chocolate chunks to the batter for extra chocolatey goodness.

#### 1. Spiced Chocolate Loaf Cake:

- Add  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{4}$  teaspoon nutmeg, and a pinch of cayenne pepper for a warm, spiced flavor.

## Tips for the Perfect Chocolate Loaf Cake

#### 1. Use Quality Cocoa Powder:

- Opt for Dutch-processed cocoa powder for a richer, deeper chocolate flavor.

#### 1. Buttermilk Substitute:

- If you don't have buttermilk, make your own by mixing  $\frac{1}{2}$  cup milk +  $\frac{1}{2}$  tablespoon lemon juice or vinegar. Let it sit for 5 minutes before using.

#### 1. Hot Coffee vs. Hot Water:

- Hot coffee enhances the chocolate flavor, but hot water works well too. If using coffee, choose a mild brew to avoid overpowering the cake.

#### 1. Don't Overmix:

- Mix the batter just until combined. Overmixing can lead to a dense cake.

#### 1. Check for Doneness:

- The cake is done when a toothpick inserted into the center comes out with a few moist crumbs. Avoid overbaking to keep it moist.

#### 1. Cool Completely:

- Let the cake cool completely before slicing. This ensures it sets properly and makes clean slices.

#### 1. Storage:

- Store the cake in an airtight container at room temperature for up to 3 days or in the fridge for up to 1 week.

## How to Store

#### 1. Cooling Before Storing:

- Let the cake cool completely at room temperature before storing to prevent condensation, which can make the cake soggy.

### 1. Room Temperature Storage:

- Store the cake in an **airtight container** or wrap it tightly in **plastic wrap** or **aluminum foil**. It will stay fresh at room temperature for **up to 3 days**.

### 1. Refrigerating:

- For longer storage, place the cake in an airtight container and refrigerate for **up to 1 week**. Let it come to room temperature before serving for the best texture.

### 1. Freezing:

- Wrap the cake tightly in **plastic wrap** and then in **aluminum foil**. Place it in a freezer-safe bag or container. It will keep in the freezer for **up to 3 months**.
- **Thawing:** Thaw the cake in the fridge overnight or at room temperature for a few hours before serving.

### 1. Storing Slices:

- If you've already sliced the cake, place parchment paper between the slices to prevent them from sticking together.

## Reheating

- If the cake has been refrigerated, let it sit at room temperature for **10-15 minutes** before serving.
- For a warm treat, microwave individual slices for **10-15 seconds** or warm them in a preheated oven at 300°F (150°C) for **5-10 minutes**.

## Serving Suggestions

- Dust with **powdered sugar** or drizzle with **chocolate ganache** for an elegant touch.
- Serve with a scoop of **vanilla ice cream**, **whipped cream**, or a dollop of **fresh berries**.
- Pair with a cup of **coffee**, **hot chocolate**, or **milk** for the ultimate treat.

This **Moist Chocolate Loaf Cake** is a chocolate lover's dream! Let me know if you'd like more tips or variations. ☺☺☺☺

## Category

### 1. Oven Recipes

#### Date Created

13/03/2025

#### Author

rauf