



Moist Chocolate Loaf Cake

Description

Ingredients

- 1 cup (125g) all-purpose flour
- 1½ cup (50g) cocoa powder
- 1 tsp baking powder
- 1½ tsp baking soda
- ¼ tsp salt
- ¾ cup (150g) granulated sugar
- 1½ cup (100g) brown sugar
- 1½ cup (120ml) vegetable oil
- 2 large eggs
- 1 tsp vanilla extract
- 1½ cup (120ml) buttermilk
- 1½ 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! Here'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 **1½ cup chocolate chips** or chunks into the batter before baking.

1. Nutty Chocolate Loaf Cake:

- Add **1½ cup chopped nuts** (like walnuts, pecans, or almonds) to the batter for extra crunch.

1. Marbled Loaf Cake:

- Reserve **1/4** 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 **1/4 cup peanut butter** into the batter before baking for a chocolate-peanut butter combo.

1. Double Chocolate Loaf Cake:

- Add **1/2 cup cocoa nibs** or **dark chocolate chunks** to the batter for extra chocolatey goodness.

1. Spiced Chocolate Loaf Cake:

- Add **1/2 teaspoon cinnamon**, **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 **1/2 cup milk + 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

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