



THE J.M. SMUCKER Co

Quadruple Chocolate Loaf Cake

Prep Time Cook Time Serves Difficulty

15 mins 1 hr 16 N/A

Ingredients

- **Cake:**
- 1 2/3 cups ROBIN HOOD® All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1 1/3 cups granulated sugar
- 3/4 cup unsalted butter, softened
- 1/2 cup cocoa powder
- 1/3 cup sour cream
- 2 eggs
- 1 tbsp good quality vanilla
- 1/2 tsp baking soda
- 1/2 cup boiling water
- 1 cup semi-sweet chocolate chips
- **Syrup:**
- 1/2 cup granulated sugar
- 1/2 cup water
- 1 tsp cocoa powder
- **Garnish:**
- 1 oz dark chocolate, cut into splinters of varying thickness

Directions

Step 1:

Take whatever you need out of the refrigerator so that all ingredients can come to room temperature.

Step 2:

Preheat oven to 325F, putting in a baking sheet as you do. Line a 9 1/2" x 4 1/2" (1.5L) loaf pan with greased foil, pressed in the corners with some overhanging at the top.

Step 3:

Put the flour, sugar, butter, cocoa, sour cream, eggs, vanilla and baking soda into a food processor and blitz until you have a smooth, satiny brown batter. Scrape down the sides with a rubber spatula and process again while pouring the boiling water down the funnel.

Step 4:

Remove the lid and the well scraped blade. Stir in chocolate chips.

Step 5:

Pour batter in prepared loaf pan and put in the oven on top of the hot baking sheet, cooking for about 1 hour. When ready, the loaf will be risen and split down the middle and a cake tester will pretty well come out clean.

Step 6:

Not long before the cake is due out of the oven (when it has cooked for about 45-50 minutes), put the syrup ingredients of cocoa, water and sugar into a small saucepan and boil for about 5 minutes, to make a thick syrup.

Step 7:

When the loaf is cooked, take it out of the oven and place it on a cooling rack. Still in the tin, pierce the top here and there with a cake tester. Pour the chocolate syrup over the warm cake.

Step 8:

Let the cake become completely cold and then slip out of its tin, removing the foil as you do so. Sit on a plate. Sprinkle the chocolate splinters over the top of the sticky surface of the cake.

Images

