THE J.M. SMUCKER Co

Chocolate Fudge Cake

Prep Time	Cook Time	Serves	Difficulty
10 mins	30 mins	8	N/A

Ingredients

- 1/2 cup (125 mL) cocoa powder
- 1/2 cup (125 mL) hot brewed Folgers® coffee
- 1/4 cup (50 mL) sour cream
- 1 tsp (5 mL) vanilla extract
- 1/2 cup (125 mL) butter, softened
- 3/4 cup (175 mL) sugar
- 1 egg
- 1 cup (250 mL) Robin Hood® Original All Purpose Flour

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- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1/2 cup (125 mL) chocolate chips, optional

Directions

Step 1:

Preheat oven to 350°F (180°C). Line a 9" (23 cm) round cake pan with parchment paper overlapping the two ends for easy removal.

Step 2:

Combine cocoa, hot coffee and vanilla in small mixing bowl. Cool to room temperature. Add sour cream and mix until combined.

Step 3:

Beat butter, sugar and egg in large bowl of electric mixer, about 1 minute. Add cocoa mixture and mix until combined. Add flour, baking soda and salt and mix on medium speed only until flour disappears, about 30 seconds. Stir in chocolate chips. Pour into prepared pan.

Step 4:

Bake in preheated oven for 28 to 30 minutes, until toothpick inserted comes out clean. Let cool 5 minutes and then remove to wire rack. Remove parchment paper and serve.

Images

