



Cocoa-Chocolate Chip Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

300 gr. all-purpose flour
4 tbsp unsweetened cocoa powder
230 ml. milk
2 eggs
100 gr. white sugar
60 ml. sunflower oil
3 tsp baking powder
2 tsp pure vanilla extract
100 gr. chocolate chips
a handful of raisins
1/3 cup orange flavored liqueur

Instructions

Preheat oven to 400°F. Grease a baking loaf pan, set aside.

Combine raisins with the liqueur in a small bowl, set aside.

In a large mixing bowl combine the flour with the cocoa powder, the baking powder and the sugar. In another mixing bowl beat the eggs, add the milk, sunflower oil and pure vanilla extract. Stir in flour mixture. Mix with the wooden spoon well to combine. Dry the raisins from the liqueur and add to the mixture, then add the chocolate chips. Pour the batter into the prepared baking loaf. Bake about 35-40 minutes. Cool completely. Be very careful when you slice the cake because it's VERY soft!