



Delightfully Devilish Chocolate Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

For Cake:

2 cups All-Purpose Flour

3/4 cup unsweetened Cocoa Powder

1 1/4 tsp. Baking Soda

3/4 tsp. Salt

2 sticks softened Butter

1 1/2 cups packed Brown Sugar

2 Large Eggs

1 tsp. Pure Vanilla Extract

1 1/3 cups Water

For Frosting:

2 large Egg Whites

1/2 cup Sugar

1/4 cup Light Corn Syrup

2 tbsp Water

1 tsp. Pure Vanilla Extract

Instructions

Cake:

Preheat oven to 350 with the rack in the middle. Butter and flour an 8-inch (square) cake pan.

Whisk together flour, cocoa powder, baking soda, and salt.

Beat together butter and brown sugar with an electric mixer until pale and fluffy. Add eggs 1 at a time beating well, then beat in vanilla. Add flour mixture and water, switching off, starting and ending with flour mixture. Mix until just combined.

Pour batter into cake pan and smooth top, then bake until a tester is inserted in center and comes out clean, about 50-55 minutes. Cool in pan on rack for 1 hour. Transfer to Cake Plate.

Frosting:

Combine Frosting ingredients with a pinch of salt in a metal bowl set over a saucepan of simmering water and beat with a handheld electric mixer at high speed until frosting is thick and fluffy, 6-7 minutes. Remove bowl from heat and continue to beat until slightly cooled, Mound frosting on top of cake. Dust with additional cocoa powder!