

Coffee Cocoa Snack Cake

Makes 1 9-inch square cake, 16 servings

Ingredients:

- 10 tbsp. very soft unsalted butter, plus more for the pan
- 1 2/3 cups granulated sugar
- 2 large eggs, at room temperature
- 1 tsp. pure vanilla extract
- 1/2 tsp. salt
- 1 1/2 cups plus 2 tbsp. (7 1/4 ounces) all-purpose flour, plus more for the pan
- 1/2 cup plus 1/3 cup (2 1/2 ounces) unsweetened natural cocoa powder (not Dutch-processed)
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1 1/2 cups brewed coffee, cooled to warm

Directions:

1. Preheat oven to 350 degrees F. Generously butter a 9-inch square pan. Line the bottom with parchment, butter the parchment, then flour the bottom and sides of the pan, tapping out any excess flour. (Please don't skip the parchment or any of these steps, as this cake is incredibly moist.)
2. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until smooth, about 1 minute. Reduce speed to low and add the eggs one at a time, mixing well after each addition. Mix in the vanilla and salt.
3. Sift the dry ingredients directly into the batter, then pour the coffee over. Gently whisk until the dry ingredients are incorporated and the batter is smooth and mostly free of lumps. Pour batter into the prepared pan and tap on the counter to smooth top. Bake until a toothpick inserted in the center comes out with only a few moist crumbs attached, 35-43 minutes. Place pan on a cooling rack to cool for 20 minutes. Run a knife along the edges of the pan and invert the cake to remove from pan. Turn right side up and cool until just warm.
4. The cake can be stored, well wrapped in plastic, at room temperature for up to 5 days.

Source: [Fine Cooking](#) via [Cook Like a Champion](#)

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