

Always Fresh Chocolate Cake

Servings	Preparation Time	Baking Time	-	Oven Temperature
24+ People	15 minutes	45-60 minutes	-	180/356 Celsius/Fahrenheit

If you accidentally say that you have the best recipe on a chocolate cake, this is your rescue. It's by far the healthiest one, but very close to the best in the world. I got a recipe on this cake when I was younger, and have developed it into my very special one. Let me know if you think your recipe is better. Let it sit a week on the kitchen counter and it still tastes like a moist, fresh chocolate cake.

Ingredients

European Measurements	US Measurements
400g butter	14 oz. butter
5 dl milk	2 ½ cups milk
1 kg sugar	35 oz. sugar
200g cocoa powder	7 oz. cocoa powder
4 egg	4 egg
1 tsp. salt	1 tsp. salt
10 dl. sifted white flour	5 cups sifted white flour
3 dl. sour cream	1 ½ cup sour cream
200g butter	7 oz. butter
200g cocoa powder	7 oz. cocoa powder
1 dl. milk	½ cup milk
1 tsp. vanilla	1 tsp. vanilla
800-1000g powdered sugar	28-35 oz. powdered sugar
2 shots of espresso or a cup of strong coffee	2 shots of espresso or a cup of strong coffee

Green = Frosting - Black = Cake batter

Directions

1. Add butter to a small casserole and melt it at medium heat.
2. When butter is melted, add sugar.
3. Mix the butter and sugar lightly, before you add milk.
4. Bring it slowly to a boil, while stirring constantly.
5. While heating, add a teaspoon of vanilla.
6. Let it cool down as soon as it's boiling. Keep stirring until it stops boiling.
7. Pour the butter-mix into the mixer bowl. Use a whisking-tool and start it on low speed before adding the next ingredients.
8. Add cocoa powder while machine is mixing. Afterwards turn up the mixer speed.
9. Now add one egg at the time.
10. Add sour cream.
11. Add salt and baking soda.
12. Using a tablespoon add white flour to the mixer, while it's going at maximum speed.
13. Let mixer run in minutes at full speed to whisk it to a professional consistence.
14. Quickly after pour batter into your fitted cake form. (36cm x 30cm) (14" x 12") would be correct size.
15. Bake in oven for about 45-60 minutes. Use a wooden skewer to check that nothing sticks and test that the cake is done.
16. Cut out cake from the cake form. (Flip it over to remove the baking paper if you use a bottomless cake form like me.)
17. Add half of the powdered sugar (about 500g) to a mixer bowl.
18. Add two shots of espresso, or a cup of strong coffee.
19. Add a teaspoon of vanilla.
20. Add cocoa powder to the mix.
21. Add milk.
22. Add melted butter.
23. Then use a grinder-tool and mix everything at high speed.
24. Add the rest of the powdered sugar, until you have desired consistence.
25. Use a bread knife to split the cake, and put half of the frosting on the first layer.
26. And the rest on top of the cake.
27. Add decorations like sprinkles, M&M's or whatever you'd like on top of the cake.

