



## Always Fresh Chocolate Cake

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 it sit a week on the kitchen counter and it still tastes like a moist, fresh chocolate cake.

Servings: 4

Preparation time: 15 minutes

Baking time: 45-60 minutes

Total time: 1+ hour

Baking Temperature:

180o Celcius

355o Fahrenheit

Measurements  
(cake batter)

400 g butter

5 dl. milk

1000g sugar

200g cocoa powder

4 eggs

10 dl. sifted flour

3 dl. sour cream

Measurements  
(frosting)

200g butter

200g cocoa powder

1 dl. milk

1 tsp. vanilla

800g-100g powdered sugar

2 shots of espresso

## Directions

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

