

Bakers Banquet



Chocolate Meltaway Cake

Adapted from Chanie Apfelbaum of Busy in Brooklyn

For the Cake

1 1/2 cups (180 grams) all-purpose flour
1/2 cup (100 grams) granulated sugar
1 1/2 teaspoons baking powder
1/4 teaspoon salt
2 eggs
1/2 cup (120 grams) sour cream
1/4 cup (59 ml) milk (I used whole milk)
1/4 cup (60ml) canola oil
1 teaspoon pure vanilla extract

For the Chocolate Topping

3/4 cup (150 grams) granulated sugar
1/3 cup (35 grams) cocoa powder
1 teaspoon pure vanilla extract
1/4 cup (60ml) canola oil

For the Crumb Topping

1/3 cup (45 grams) all-purpose flour
1/4 cup (50 grams) granulated sugar
2 tablespoons + 2 teaspoons canola oil

Bakers Banquet



Directions:

Preheat the oven to 350° F. Line an 8" round cake pan with parchment paper.

In the bowl of a standing mixer fitted with the paddle attachment, add the flour, sugar, baking powder, and salt. Mix on low to combine. Add the eggs, one at a time. Add the sour cream, milk, oil, and vanilla. Mix until the batter is fully combined. Spread the batter evenly in the prepared pan.

Mix up the chocolate topping. In a small bowl stir together the sugar, cocoa powder, vanilla and oil. Sprinkle the chocolate mixture on top of the batter. Using a knife, swirl the chocolate and cake together with a back and forth motion.

Mix up the crumb topping. In a small bowl mix the flour, sugar, and oil. Stir until large crumbs form. Sprinkle the crumbs all over the top of the cake.

Bake for 30-35 minutes, until the cake is set and the edges are slightly brown. Insert a skewer into the center of the cake, and it should come out clean.

When you take it out of the oven let it sit for 10 minutes on a cooling rack. After 10 minutes run a knife around the edges of the cake to loosen it. Let it cool completely before turning it out onto the cooling rack. To turn the cake out easily, sandwich the cake between two cooling racks. Invert and then remove pan and parchment paper. Flip the cake back over, so it is right side up.