

One-Bowl Chocolate Cake

Yields: 12 servings

Ingredients:

$\frac{3}{4}$	C	plus 2 T whole-wheat pastry flour
$\frac{1}{2}$	C	Granulated Sugar or $\frac{1}{4}$ C Splenda Sugar Blend for baking
$\frac{1}{3}$	C	Unsweetened Cocoa Powder
1	t	Baking powder
1	t	Baking soda
$\frac{1}{4}$	t	Salt
$\frac{1}{2}$	C	Buttermilk or equivalent buttermilk powder
$\frac{1}{2}$	C	Packed light brown sugar or $\frac{1}{4}$ C Splenda Sugar Blend for baking
1	lg.	Egg, lightly beaten
2	T	Canola oil
1	t	Vanilla extract
$\frac{1}{2}$	C	Hot strong black coffee
		Confectioners' sugar for dusting

Procedure:

1. Preheat oven to 350°F. Coat a 9-inch round cake pan with cooking spray. Line the pan with a circle of wax paper.
2. Whisk flour, granulated sugar (or Splenda), cocoa powder, baking powder, baking soda and salt in a mixing bowl. Add buttermilk, brown sugar (or Splenda), egg, oil and vanilla. Beat with an electric mixer on medium speed for 2 minutes. Add hot coffee and beat to blend. (The batter will be quite thin.) Pour the batter into the prepared pan.
3. Bake the cake until a skewer inserted in the center comes out clean, 30-35 minutes. Cool in the pan on a wire rack for 10 minutes; remove from the pan, peel off the wax paper and let cool completely. Dust the top with confectioners' sugar before slicing.

Brown Butter Frosting

Yield: 12 servings; 9" x 13" cake

Ingredients:

- $\frac{1}{2}$ cup (113 g) unsalted butter
- 8 oz (226 g) full-fat brick-style cream cheese softened
- 4 cups (500 g) powdered sugar
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon salt

Method:

1. Make Brown Butter. Place one stick of butter in a small skillet over medium heat. Cook until butter is melted, then continue to cook, stirring and scraping the bottom of the pan constantly. Once butter bits near the bottom of the pan begin to turn brown, remove skillet from heat and pour browned butter into heatproof bowl.
2. Allow butter to completely cool and re-solidify before proceeding near room temperature.

3. Make the frosting. Once butter has completely re-solidified, combine butter and cream cheese in a large mixer bowl with whisk attachment.
4. Stir in vanilla extract and salt until completely combined.
5. Gradually, about ½ cup (65g) at a time, stir in powdered sugar until all has been added, be sure to scrape the sides and bottom of the bowl.
6. Use frosting as desired, spread over cake.