



FARMERS MARKET

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Dark Chocolate Walnut Cake

Serves 10 – 12

Ingredients

cake

3 ounces bittersweet chocolate, chopped

1 cup all-purpose flour

2 Tablespoons unsweetened cocoa powder

1/2 teaspoon baking soda

1/2 cup (1 stick) unsalted butter, room temperature

1/2 cup packed golden brown sugar

1/2 cup sugar

2 large eggs

1 teaspoon vanilla extract

1/2 cup buttermilk

3/4 cup ground walnuts (measure them after grinding, not before)

icing

4 ounces bittersweet chocolate, chopped

1/2 cup (1 stick) unsalted butter, room temperature

3 cups powdered sugar

2 Tablespoons unsweetened cocoa powder

a few Tablespoons buttermilk, as needed

1 teaspoon vanilla

ground walnuts for garnish

Set oven to 350F

Butter and flour a 9-inch spring form pan.

Melt the chocolate on the defrost setting, or 50% power of your microwave. (Or over a bowl of simmering water)

Mix the flour, cocoa powder, and baking soda into a small bowl along with the ground walnuts.

Cream the butter using a hand mixer or in the bowl of a stand mixer.

Add both sugars and beat until fluffy.

Beat in eggs 1 at a time.

Beat in vanilla, then melted chocolate.

Add dry ingredients alternately with buttermilk in 2 additions each, beating just until blended after each addition.

Spread the batter into the pan and bake until a tester inserted into center comes out with a few moist crumbs attached, about 35 minutes. Cool cake in pan on a rack.

For the icing, melt the chocolate as above and set aside. In a large bowl cream the butter and add in the sugar and cocoa powder, beating until smooth. Beat in 2 tablespoons of buttermilk and the vanilla. Beat in the melted chocolate. Thin with buttermilk if it's too stiff to spread nicely. This makes enough frosting to cover the cake with a thick layer, but I like it just on top.

Credit: theviewfromgreatisland.com