



DARK CHOCOLATE-ANCHO CHILE CAKE

Butter, for pan

½ cup plus 1 tablespoon all-purpose flour, divided

½ cup whole wheat pastry flour

½ cup unsweetened cocoa powder

½ teaspoon baking powder

½ teaspoon baking soda

½ teaspoon ancho chile powder

¼ teaspoon ground cinnamon

1/8 teaspoon sea salt

2 tablespoons ghee OR butter

¾ cup granulated sugar

2 large eggs, at room temperature

1½ ounces dark chocolate, melted

½ cup sour cream

1 teaspoon vanilla extract

¼ teaspoon almond extract

Powdered sugar, for dusting

Preheat oven to 350° F.

Butter a 9-inch round cake pan. Line the bottom of the pan with parchment paper.

Lightly butter parchment paper. Dust pan with 1 tablespoon all-purpose flour.

Sift together remaining ½ cup all-purpose flour, whole wheat pastry flour, cocoa, baking powder, baking soda, chile powder, cinnamon and salt.

Place ghee in a large bowl. Beat with a mixer until light and fluffy. Add granulated sugar; beat until well combined. Add eggs one a time, beating well after each addition. Beat in chocolate. Add flour mixture alternately with sour cream, beginning and ending with flour mixture. Beat in vanilla and almond extracts.

Pour batter into prepared pan. Bake 25 minutes or until a toothpick inserted in the center comes out with just a few crumbs clinging to it. Cool in pan on a wire rack for 10 minutes. Run a knife around the edge of the cake. Remove cake from pan; cool completely on a wire rack.

Before serving, sift powdered sugar over the top of the cake.

Serves 8.

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