



Dark Chocolate Sheet Cake

Makes: 12-15 servings

Prep Time: 35 minutes Cook Time: 25 minutes

Total Time: 1 hour

Ingredients

Cake:

- 1 & 1/2 cups all-purpose flour
- 3/4 cup Dutch process unsweetened cocoa
- 1 & 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 cup granulated sugar
- 1/2 cup light brown sugar
- 2 large eggs plus 1 egg yolk, at room temperature
- 1/2 cup milk, at room temperature
- 1/2 cup plain fat-free Greek yogurt, at room temperature
- 1/2 cup vegetable or canola oil
- 2 tsp vanilla extract
- 2 tsp instant espresso
- 1/2 cup boiling water
- 4 oz semisweet chocolate, finely chopped

Chocolate Buttercream Frosting:

- 1 cup unsalted butter, softened
- 1/2 tsp salt
- 3/4 cup Dutch process unsweetened cocoa, sifted
- 2 tsp vanilla extract
- 2 & 1/2 cups powdered sugar
- 5 tbsp heavy cream

Instructions

Preheat oven to 350°F and spray a 13 x 9-inch baking pan with nonstick spray.

Make Cake:

Whisk together flour, cocoa, baking powder, baking soda, and salt in a large bowl; make a well in the center of the mixture. Add sugars, eggs, egg yolk, milk, yogurt, oil, and vanilla to flour mixture; whisk in just until incorporated. Dissolve instant espresso in boiling water; add to batter and whisk in just until smooth. Fold in chopped chocolate.

Pour cake batter into prepared baking pan and smooth with an offset spatula; tap pan sharply to reduce air bubbles.

Bake cake for 24 to 26 minutes, until top springs back to the touch, a toothpick inserted in the center comes out with a few crumbs, and the edges are pulling slightly away from the pan. Let cool completely in pan on a wire rack.

Make Frosting:

Beat butter and salt in a large mixer bowl on medium speed until combined. With the mixer on low speed, gradually add sifted cocoa, beating until incorporated. Mix in vanilla. Add powdered sugar 1 cup at a time, alternating with 1 tablespoon of heavy cream. Scrape down the bowl as needed. Add remaining 2 tablespoons of heavy cream and mix on low speed until combined, then beat on medium speed for 1 minute, until light and airy.

Dollop frosting over cooled cake and swirl with an offset spatula. Chill cake for 20 minutes in the refrigerator before slicing.

Store leftovers tightly covered overnight at room temperature, or in an airtight container in the refrigerator up to 3 days (bring to room temperature before serving).

Recipe by Tutti Dolci