



Teresa's Chocolate Cake

When I was a kid, my grandmother, Teresa, always made sure we had more of anything we loved. Every Friday she made her chocolate cake for Shabbat. I'd spend the weekend peeling off the frosting and leaving a bare cake, which annoyed my father.

Now I share the tradition with my son Noah: He eats the cake and leaves the frosting for me. We may not have grandma's frosting recipe, but I'm proud to share her cake with my own frosting recipe, complete with her signature fork-pattern decoration.

👤 1 cake

🕒 < 60 min

✳️ Yes

🕒 Bring butter to room temperature

CAKE

2 cups flour
1 1/2 cups sugar
1/2 cup cocoa powder
1 tsp instant coffee crystals
1 tsp baking soda
1 tsp baking powder
3 eggs, lightly beaten
1 1/4 cups rice or almond milk
3/4 cup vegetable oil

FROSTING

250 g milk chocolate* or 1 1/2 cups milk chocolate chips
6 tbsp unsalted butter, cut into chunks, room temperature*
2 tbsp sugar
pinch of sea salt
1/4 cup sour cream or plain Greek yogurt*
1 tsp vanilla extract
6 tbsp icing sugar

À LA CARTE TIP

*To make dairy-free icing, substitute with non-dairy chocolate chips and plant-based butter and yogurt.

FOR THE CAKE

Preheat oven to 325°F. Spray 2 (9-inch) round baking pans with non-stick cooking spray.

In the bowl of a food processor equipped with the S blade, pulse flour, sugar, cocoa, coffee, baking soda, and baking powder until combined. With the machine running, pour eggs through the feed tube and process until mixed. With the machine still on, slowly pour in the rice or almond milk, then the oil and process for about 45 seconds, until smooth.

Divide batter between the prepared baking pans. Bake for about 30 minutes, until a toothpick inserted in the middle comes out clean. Let cool completely, then run a knife along the edges and a spatula underneath and gently turn over to remove from the pans.

FOR THE FROSTING

Place the chocolate in a medium microwave-safe bowl and heat in 1-minute intervals, stirring after each, until melted and smooth.

In a medium bowl, using a handheld electric mixer on medium-high speed, cream butter, sugar, and salt. Mix in the sour cream (or yogurt) and vanilla for about 20 seconds. Pour in the melted chocolate and beat until blended, then gradually add the icing sugar and continue mixing until the frosting is smooth and thick.

Set one cake layer on a serving platter and spread frosting over the top and sides. Gently place the second cake on top, then frost the sides and surface until completely covered. If desired, drag a fork through the icing to create a swirling decorative pattern. Slice and serve and let everyone negotiate their own frosting-to-cake ratio!