




Holiday Chocolate-Spice Cake

with Cream Cheese Frosting

 30-40min  2 Servings

Let us help you treat your holiday guests (or yourself!) to dessert. It serves 10-12, so this indulgent layer cake is perfect for entertaining. We channeled our favorite chocolate-spice cookie, using an apple pie spice blend comprised of the familiar, warm spices that often go hand-in-hand with the festive season. The chocolate layers are finished with a decadent cream cheese frosting. Cook, re...

What we send

- powdered sugar
- pure vanilla extract
- granulated sugar
- apple pie spice
- light brown sugar

What you need

- ½ cup milk ⁷
- 2 large eggs ³
- coarse kosher salt

Tools

- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 590.0kcal, Fat 40.0g, Proteins 8.0g, Carbs 55.0g



1. Prep cake pan

Preheat oven to 350°F with an oven rack in the center. Use **½ tablespoon butter** to grease an 8-inch x 2-inch round cake pan. Dust the inside of the pan with **¼ cup of the flour**, tapping out the excess flour, and discard. Set **cream cheese** and **4 tablespoons butter** aside to soften at room temperature.



4. Fill cake pan with batter

Scrape **cake batter** into the prepared cake pan, spread to an even layer, and smooth the top.



2. Prep dry mix & chocolate

In a medium bowl, whisk together **apple pie spice**, **granulated and brown sugars**, and **remaining self-rising flour**. Rub mix between your fingers to press out any lumps of sugar. In a small saucepan, combine **bittersweet chocolate** and **½ cup neutral oil**. Cook over low heat, stirring, until **chocolate** is melted, about 2 minutes. Remove from heat to cool slightly.



5. Bake cake

Bake **cake** on center oven rack until top is springy and a toothpick inserted into the center comes out with a few moist crumbs attached, 28-30 minutes. Let cool 10 minutes, then turn out onto a wire rack to cool completely. Using a serrated knife, split cake horizontally (parallel to the cutting board) into 2 equal layers.



3. Combine dry & wet mixes

In a large bowl, whisk together **2 large eggs**, **vanilla extract**, and **½ cup milk**. Add **flour-sugar mixture** and whisk until smooth. Add **melted chocolate and oil mixture** and whisk until smooth.



6. Frost cake

In bowl of stand mixer fitted with wire attachment, or using a large bowl and hand held mixer, beat **softened cream cheese and butter**, **powdered sugar**, and **a pinch of salt** on medium-high speed until fluffy, 5 minutes. Spread **half of the frosting** onto the bottom layer, spreading to the edges. Add top layer and spread with **remaining frosting**. Enjoy!