Easy Chocolate Cake

Makes one 9" round cake or 12 cupcakes

Ingredients

Cake:
- 1 ½ cups all-purpose flour
- 1 cup sugar
- ¼ cup unsweetened cocoa powder
- ½ teaspoon kosher salt
- 1 teaspoon baking soda
- ½ teaspoon espresso powder or instant coffee granules
- 1 teaspoon pure vanilla extract
- 1 tablespoon cider or white vinegar
- ⅓ cup canola oil
- 1 cup cold water

Glaze:
- ½ cup half-and-half
- 1 ½ cups semisweet or dark chocolate chips

Steps

1. Preheat oven to 350°F. Lightly grease a 9-inch round or square pan (or line a muffin tin with paper liners.

2. In a large bowl whisk together all-purpose flour, sugar, cocoa powder, salt, baking soda and instant coffee granules.

3. In a medium-size bowl whisk together the vanilla extract, vinegar, canola oil and cold water.

4. Add wet ingredients to the dry and stir together until just-combined (no lumps).

5. Bake cake for 30 – 35 minutes for a round cake) or 12 – 15 minutes for cupcakes, or until a toothpick inserted into the center comes out clean or with dry crumbs. Let cake cool in the pan before removing to a serving plate.

6. *To make the glaze* combine the chocolate chips and half-and-half together in a small saucepan over low heat. Stir well until the chocolate is melted. Let cool for a few minutes before pouring over the cake. Enjoy!