

Edith Warner's Chocolate Loaf Cake

Anne Byrn/Between the Layers

This is a versatile chocolate cake that can be baked in a loaf or square pan. It is light and moist and really needs no icing, but the icing is so delicious you will want to make it. If you have my book [American Cake](#), you will see I've reduced the baking powder to 1 teaspoon and incorporated the eggs after creaming the sugar with the butter and chocolate. It's a more logical way to make a cake. And I've increased the chocolate slightly, so my apologies to Edith Warner for amending her recipe!

Makes: 10 to 12 servings

Prep: 30 minutes

Bake: About 75 minutes

Cake:

Butter and flour to prep the pan

1 cup all-purpose (plain) flour

1 teaspoon baking powder

½ teaspoon salt

2 ounces unsweetened chocolate, chopped

3 tablespoons unsalted butter

1 cup granulated sugar

3 large eggs

½ cup whole milk

Icing:

1 cup plus 1 tablespoon sifted confectioners' sugar

2 heaping tablespoons unsweetened cocoa

Pinch of salt

2 tablespoons unsalted butter, melted

2 tablespoons brewed coffee

1. Place a rack in the center of the oven, and preheat the oven to 250 degrees F. Lightly grease and flour a 9- by 5-inch loaf pan, and shake out the excess flour. Set the pan aside.
2. For the cake, sift together the flour, baking powder and salt and set aside. Place the chocolate and butter in a small saucepan and melt, stirring constantly, over low heat. Pour the sugar into a mixing bowl and pour the melted chocolate and butter over it. Blend with an electric mixer on low speed until the mixture is combined but still grainy, 30 to 45 seconds, or by hand – 1 to 2 minutes. Beat in eggs, one at a time, until blended.
3. Turn off the mixer, and add a third of the flour mixture and half of the milk, blend on low speed to combine, then add another third flour, then remaining milk, and end with the rest of the flour mixture, blending or stirring by hand until just combined. Stop the mixer and scrape the sides of the bowl. Spoon the batter into the prepared pan and place the pan in the oven.
3. Bake 15 minutes. Then without removing the pan from the oven, increase the temperature to 275 degrees. Bake 15 minutes. Increase the oven to 300 degrees, and bake 45 minutes more, or until the top is firm when lightly pressed with your finger. Remove the pan from the oven to a wire rack to cool 20 minutes. Run a knife around the edges of the pan to loosen the cake. Turn it out to cool completely, right-side up, 40 to 45 minutes.
4. For the icing, place the sugar, cocoa, and salt in a medium-size mixing bowl and whisk to combine. Whisk in the melted butter and coffee until the icing is spreadable. Spread the icing over the top of the cake. Slice and serve.