

DECADENT CHOCOLATE CAKE

*8 tablespoons (1 stick) unsalted butter, plus extra
for greasing the pan
2 cups less 2 tablespoons unbleached all-purpose flour,
sifted, plus extra for flouring the pan
1 cup boiling water
3 ounces unsweetened chocolate
1 teaspoon vanilla extract
2 cups sugar
2 eggs, separated
1 teaspoon baking soda
½ cup sour cream
1 teaspoon baking powder
Chocolate Frosting (recipe follows)*

1. Preheat the oven to 350°F. Grease and flour a 10-inch tube pan. Knock out the excess flour.

2. Pour the boiling water over the chocolate and the butter; let stand until melted. Stir in the vanilla and sugar, then whisk in the egg yolks, one at a time, blending well after each addition.

3. Mix the baking soda and sour cream and whisk into the chocolate mixture.

4. Sift the flour and baking powder together and add to the batter, mixing thoroughly.

5. Beat the egg whites until stiff but not dry. Stir a quarter of the egg whites thoroughly into the batter. Scoop the remaining egg whites on top of the batter and gently fold together.

6. Pour the batter into the prepared pan. Set on the center rack of the oven and bake until the edges have pulled away from the sides of the pan and a cake tester inserted into the center comes out clean, 40 to 50 minutes. Cool in the pan for 10 minutes; unmold and cool completely before frosting.

12 portions

CHOCOLATE FROSTING

*2 tablespoons unsalted butter
¾ cup semisweet chocolate chips
6 tablespoons heavy cream
1¼ cups sifted confectioners' sugar, or as needed
1 teaspoon vanilla extract*

Place all the ingredients in a heavy saucepan over low heat and whisk until smooth. Cool slightly; add more sugar if necessary to achieve a spreading consistency. Spread on the cake while the frosting is still warm.

Enough frosting for 1 cake