



Last Minute Chocolate Cake

Ruth Reichl, Garlic and Sapphires

4 ounces unsweetened chocolate

- 3/4 stick (6 tablespoons) butter
- 3/4 cup brewed black coffee
- 2 tablespoons Grand Marnier (I used 1 tablespoon Creme de Cacao and 1 tablespoon Coffee Liqueur)
- 3/4 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup all purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt

Heat oven to 300 degrees.

Butter and flour a 9x5 loaf pan.

Combine the chocolate, butter, and coffee in the top of a double boiler and stir over low heat until melted. Let the mixture cool for 15 minutes then add the Grand Marnier, sugar, egg, and vanilla. Stir well.

Whisk together the flour, baking soda, and salt and add this to the cooled chocolate mixture. Pour the batter into the prepared loaf pan and bake for 30 to 40 minutes, or until a toothpick inserted in the center comes out clean.

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