

CHOCOLATE THURSDAY CAKE *RECIPE FROM SMITTEN KITCHEN*

INGREDIENTS

- 1/2 cup (1 stick) unsalted butter, softened
- 1 cup light brown sugar, packed
- 1/2 cup granulated sugar
- 1 large egg, at room temperature
- 1 cup buttermilk
- 1 t vanilla extract
- 1 1/2 cups all-purpose flour
- 3/4 cup Dutch process cocoa powder
- 1/4 t baking soda
- 1/2 t baking powder
- 1/4 t kosher salt
- 1 cup chocolate chips

DIRECTIONS:

1. Preheat your oven to 325F and spray a (9x5x3-inch) loaf pan with cooking spray. Line with parchment paper by cutting out a 9-inch wide rectangle and overlapping the longest sides with it.
2. In a large bowl, or the bowl of your stand mixer, beat the butter until smooth. Add the sugars and beat until fluffy, about 3 minutes. Add the egg, beat until mixed, then the buttermilk and vanilla. Don't worry if the batter looks broken at this point. Sift the flour, cocoa, and baking soda, baking powder, and salt right into your wet ingredients. Stir together with a wooden spoon until mixed, being careful not to over mix. Fold in the chocolate chips.
3. Pour the batter into the prepared pan and bake for 60-70 or until a skewer inserted in the center comes out clean. allow to cool in the pan for 10-15 minutes, and then cool completely before wrapping up in plastic. Feel free to serve with jam and powdered sugar. Enjoy any day ever!