



WITH JOSHUA JOHN RUSSELL



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MEXICAN CHOCOLATE CAKE

Yield: Makes two 10-inch (25-cm) round cakes

Ingredients

- 4 cups (800 g) granulated sugar
- 5 cups (625 g) all-purpose flour
- 1½ cups (115 g) unsweetened cocoa powder
- 1 tablespoon plus 1 teaspoon baking soda
- 2 teaspoons salt
- 1 tablespoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground allspice
- 2 tablespoons instant espresso powder
- 2 cups (480 ml) water
- 2 cups (480 ml) unsweetened soy or almond milk
- 2 tablespoons white vinegar
- 1½ cups (320 ml) vegetable oil
- 1 tablespoon Madagascar bourbon vanilla

Preparation

1. Preheat the oven to 350 F (175 C). For convection baking, preheat to 325 F (165 C).
2. Grease two 10-inch (25-cm) round cake pans and set aside.
3. In a stand mixer fitted with a whip attachment, combine the granulated sugar, flour, cocoa, baking soda, salt, and spices. Mix on low speed. This will sift the ingredients.
4. In a small bowl or measuring cup, mix together the espresso powder and water and set aside.
5. In another small bowl or measuring cup, combine the milk and vinegar and set aside.
6. With the mixer on low speed, add the oil, vanilla, milk mixture, and half of the water mixture to the dry ingredients. Mix until incorporated and no lumps remain.
7. Add the remaining water and mix on low speed until smooth.
8. Divide the batter between the prepared pans. Bake for 30 to 45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.

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