



One Bowl Chocolate Cake



8x8 or 9x9
Cake you
choose



I have no idea,
outside of the
actual baking time

Cake ingredients

1 ½ cups all-purpose flour

1 ½ cups sugar

½ cup unsweetened cocoa powder

1 ½ tsp baking powder

½ tsp salt

½ cup vegetable oil

2 tsp vanilla + ½ tsp of peppermint

¾ milk or milk alternative

½ cup vegetable oil

¾ boiling water

Ganache ingredients

One bag of chocolate chips (I like dark
but you pick your favorite!)

¾ Heavy cream

Cake Instructions

1. Preheat your oven to 350°F (175°C). Lightly grease an 8x8 or 9x9 pan
2. In one large bowl, whisk together flour, sugar, cocoa, baking soda, and salt.
3. Add the vanilla and peppermint, milk, egg, and oil directly into the bowl.
4. Whisk everything together until combined. (Enjoy the dopamine-friendly whisking moment.)
5. Pour in the boiling water and whisk until smooth and shiny
6. Pour into your prepared pan.
7. Bake for 40-45 minutes, or until a toothpick comes out cleanish.
8. Let cool... or don't. I'm not here to judge.

Easy Peasy Ganache Instructions...

(*make sure the cake is cooled or room temp before adding ganache on top)

1. Pour chocolate and cream into a microwave safe bowl
2. Microwave at 30 sec intervals, stirring between each one. Until chocolate chips are melted and everything is stirring beautifully smooth
3. Be careful not to over do it and burnt the chocolate. I typically microwave until the chocolate chips are 90% melted and the milk is hot and then I stir for a minute or so until the chips are melted fully by the hot milk instead of microwaving again.
4. Let it sit for a minute or so, so it's not super hot and runny but it's still smooth to pour
5. Start slowly pouring in the center of the cake, once you have a puddle use a spatula to spread it carefully to the edges and let it drip down the side naturally
6. You may not need to use all the ganache - save the rest in the fridge as an amazing chocolate fudge for ice cream!
7. Pop the cake into the fridge for a little bit to firm up the ganache
8. Done! Enjoy!