



RECIPE

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# Chocolate Clementine Cake

With the perfect hint of sweet clementine, this rich chocolate cake is moist, indulgent, and (almost) effortless.

## INGREDIENTS

### *Cake*

- 3 cups all-purpose flour
- 3 cups granulated sugar
- 1  $\frac{1}{3}$  cups Dutch process cocoa powder
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1  $\frac{1}{2}$  teaspoon Diamond Crystal kosher salt
- 1  $\frac{1}{2}$  cup whole milk
- $\frac{3}{4}$  cup canola oil
- 3 large eggs
- 3 teaspoons vanilla
- 4 tablespoons clementine zest (about 4 clementines)
- 1 tablespoon clementine juice
- 1  $\frac{1}{2}$  cups boiling water

### *Frosting*

- 1 cup (2 sticks) unsalted butter, room temperature
- 2 tablespoons sour cream
- $\frac{3}{4}$  cup Dutch process cocoa powder
- 2  $\frac{1}{2}$  cups powdered sugar
- 1 clementine
- Pinch of salt

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## INSTRUCTIONS

- 01 Preheat the oven to 325° Fahrenheit. Prepare two 8-inch round cake pans by greasing with butter and layering a round of parchment in the bottom.
- 02 In a large bowl, whisk the flour, sugar, cocoa powder, baking soda, baking powder, and salt. To a separate medium-sized bowl, whisk together the milk, oil, eggs, vanilla, clementine zest, and clementine juice until thoroughly combined. Add the wet mixture to the flour mixture, whisking together until there are no dry spots. At this point, the mixture will be quite thick. Slowly add the boiling water, whisking constantly to fully incorporate the water and create a thin, smooth batter.
- 03 Divide the batter evenly between each pan, taking care not to overfill. Bake until a toothpick comes out with only a few moist crumbs, approximately 35-45 minutes. Allow to cool for at least one hour, or longer covered tightly with plastic wrap in the fridge.
- 04 While the cake cools, make the frosting. In the bowl of a stand mixer fitted with a paddle attachment, cream the butter and sour cream on medium speed until smooth and pale yellow. Add the cocoa powder and beat to combine over medium speed, then slowly add the powdered sugar  $\frac{1}{2}$  cup at a time until fully incorporated. Continue beating at medium speed until light and airy, about 8-10 minutes. Add the zest and juice of the clementine, along with the pinch of salt, and beat until incorporated. Once the cakes are cooled, frost them either separately or stacked in layers. Decorate with a dusting of powdered sugar and a few slices of extra clementine.