

CHOCOLATE BREAD

(from Rose Levy Beranbaum)

0.75 ounce unsweetened cocoa powder
(Dutch-processed)
1.5 ounces boiling water
1 + 1/2 tsp vanilla extract
3 large eggs
5.25 ounces sifted cake flour
6 ounces sugar
1/4 tsp baking powder
1/4 tsp salt
13 tablespoons (6.5 ounces) unsalted butter, softened



Heat the oven to 350F. Prepare a loaf pan (8 x 4x 2.5 inch) by greasing it with butter, covering the bottom with parchment paper, greasing it with butter, and covering the pan with a dusting of flour.

Whisk together the cocoa powder and the boiling water until smooth, then let it cool to room temperature. Mix in the eggs and vanilla extract.

Add the remaining dry ingredients to a large bowl, and mix on low speed for 30 seconds to blend them together. Add half of the chocolate mixture and all the butter. Beat for 1 minute on medium speed to aerate it. Scrape down the sides of the bowl with a spatula, and beat the other ingredients in two additions, beating for 20 seconds each time. Spoon the batter in the prepared loaf pan, smooth the surface with a spoon or spatula.

Bake for 50 to 60 minutes, until a toothpick inserted in the center of the cake comes out clean. If the cake is browns too much, then protect it by covering it loosely with aluminum foil. If you want to have a nice slashed look on the loaf, make a cut with a serrated knife 20-25 minutes into baking time, when the loaf will be starting to form a central split. Make the shallow cut quickly, around 6 inches long.

Once the cake is baked, allow it to cool for 10 minutes in the pan, then remove it to a cooling rack. If desired, dust with powdered sugar.