



Last-Minute Chocolate Cake

This cake just calls for a scoop of vanilla ice cream on each slice... or a dollop of whipped cream.

4 ounces fine-quality unsweetened chocolate*
¾ stick (6 tablespoons) unsalted butter

¾ cup brewed strong black coffee
2 tablespoons Grand Marnier (or Kahlua)
¾ cup sugar
1 egg
1 teaspoon vanilla extract

1 cup all-purpose flour
½ teaspoon baking soda
¼ teaspoon salt

Preheat oven to 300°F. (Yes, 300°)

Butter and dust with cocoa a 9x5 inch loaf pan.

Combine the chocolate, butter and coffee in the top of a double boiler or in a very heavy pot, and stir constantly over low heat until melted. Let the mixture cool for 15 minutes. Then add the Grand Marnier, sugar, egg, and vanilla. Stir well.

Stir the flour, baking soda, and salt together, and add this to the chocolate mixture. Pour the batter into the prepared loaf pan and bake for 30 to 40 minutes (actually 50 minutes), or until a toothpick inserted in the center comes out clean. (May be more like 50 minutes.)

*To replace one ounce of unsweetened chocolate, use 3 tablespoons cocoa powder plus 1 tablespoon butter, shortening or oil. Dissolve the cocoa in liquid that is already used in the recipe.

For easy removal from the pan, line first with parchment paper, then butter and dust with cocoa.