🍫 Chocolate Cake with Chocolate Sauce

Ingredients

Cake:

- 1 ½ cups all-purpose flour
- 1 cup sugar
- ½ cup unsweetened cocoa powder
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 large eggs
- ½ cup vegetable oil
- 1 cup milk
- 2 teaspoons vanilla extract

Chocolate Sauce:

- 1 cup heavy cream
- 200 g dark chocolate (chopped)
- 2 tablespoons butter
- 2 tablespoons sugar (optional)

Instructions

Cake:

1. Preheat oven to 350°F (175°C). Grease and flour a round cake pan.
2. In a large bowl, sift flour, sugar, cocoa, baking powder, baking soda, and salt.
3. In another bowl, whisk eggs, oil, milk, and vanilla until smooth.
4. Combine wet and dry mixtures until just blended.
5. Pour batter into the pan and bake 30–35 minutes, until a toothpick comes out clean.
6. Cool slightly before removing from pan.

Sauce:

1. Heat cream in a saucepan until it begins to simmer.
2. Remove from heat, add chocolate, and stir until melted.
3. Mix in butter and sugar until glossy.
4. Let cool slightly to thicken.

Final Step:

- Place cake on a serving plate.
- Pour warm chocolate sauce over the cake.
- Serve immediately or let glaze set.