



King Arthur Flour's Original Cake Pan Cake

Over the years, Cake Pan Cake has been one of King Arthur Flour's most requested recipes. And now we're proud to name this our King Arthur Flour 225th Anniversary Recipe of the Centuries. Dark, moist, delicious, and CHOCOLATE, the cake is egg- and dairy-free, making it perfect for vegans and those with egg/dairy allergies. Baking gluten-free? We offer that version, too: Gluten-Free Cake-Pan Cake. Truly, this is a cake for all reasons, all seasons — and for bakers (and their family and friends) everywhere.

Cake

- 1 1/2 cups King Arthur Unbleached All-Purpose Flour or Organic All-Purpose Flour
- 1 cup sugar
- 1/4 cup Dutch-process cocoa or natural cocoa
- 1/2 teaspoon salt
- 1/2 teaspoon espresso powder, optional
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract
- 1 tablespoon vinegar, cider or white
- 1/3 cup vegetable oil
- 1 cup cold water

Icing

- 1 1/2 cups semisweet chocolate chips
- 1/2 cup half & half

Directions

1. Preheat your oven to 350°F. Lightly grease an 8" square or 9" round pan that's at least 2" deep.
2. **Traditional method:** Measure all the dry ingredients into the prepared pan. Blend the ingredients together thoroughly with a fork or whisk and scoop out three holes, or indentations. Pour the vanilla into the first hole, the vinegar into the second, and the vegetable oil into the third. Take the cup of water and pour it directly over everything in the pan. Stir all the ingredients together with your fork until well blended.
3. **Updated method:** Whisk the dry ingredients together in a medium-sized bowl. Whisk the vanilla, vinegar, vegetable oil, and water in a separate bowl. Pour the wet ingredients into the bowl of dry ingredients, stirring until thoroughly combined. Pour the batter into the prepared pan.
4. Bake the cake for 30 to 35 minutes, until a toothpick inserted into the center comes out clean, or with a few moist crumbs clinging to it.
5. Serve the cake right from the pan; warm from the oven, it's wonderful with a big glass of milk.
6. Or, once cool, frost the cake with this simple chocolate frosting: Heat the chocolate chips with the half & half until the chips melt. Stir until smooth, and



AT A GLANCE

PREP
5 mins. to 10 mins.

BAKE
30 mins. to 35 mins.

TOTAL
35 mins. to 45 mins.

YIELD
about 16 servings

WE'RE HERE TO HELP



BAKER'S HOTLINE

call | email | chat

855-371-BAKE (2253)
KINGARTHURFLOUR.COM/CONTACT

pour/spread over the cake. For a non-dairy icing, substitute 1/3 cup cold brewed coffee (or water) for the half & half.

7. Yield: about 16 servings.

Tips from our bakers

- While the original, non-dairy version of this recipe calls for water as the liquid, feel free to substitute milk, for a slightly richer cake. Or try cold coffee, for a mocha version; or even 3/4 cup water mixed with 1/4 cup rum, for an "adults only" cake!
- Note that the picture above shows the cake cut into 9 servings, instead of the 16 frosted servings noted in the nutritional information. We thought it simply looked better cut that way; but we encourage you to serve it in 2" squares, which yields 16 servings.
- Want to make this cake into cupcakes? Portion the batter into a standard (12-cup) muffin pan lined with lightly greased papers; you'll use a scant 1/4 cup batter (about 58g) in each. Bake for 18 to 20 minutes in a preheated 375°F oven, until a toothpick inserted into one of the center cupcakes comes out clean. Remove from the oven and cool on a rack. Frost with the frosting in step #6 above, if desired.