

Choco Fever Dream

Better Than Sex Cake – Irresistible Dessert

15 min Prep time	**30 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Base

- [ ] 2 cups all-purpose flour
- [ ] 3/4 cup unsweetened cocoa powder
- [ ] 1 1/2 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup brown sugar
- [ ] 1 cup unsalted butter, melted
- [ ] 2 large eggs, room temperature
- [ ] 1 cup buttermilk
- [ ] 2 tsp vanilla extract
- [ ] Zest of one small lemon

Optional Topping

- [ ] Powdered sugar for dusting
- [ ] Chocolate shavings
- [ ] A pinch of sea salt

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan and line with parchment.
2. In a bowl whisk together flour, cocoa powder, baking powder, baking soda, and salt; set aside.
3. In a large mixing bowl combine melted butter, granulated sugar, and brown sugar; stir until glossy.
4. Add eggs one at a time, beating lightly, then mix in vanilla and lemon zest.
5. Alternate adding the dry ingredient mixture and buttermilk to the batter, beginning and ending with dry ingredients; mix just until incorporated.
6. Pour batter into the prepared pan, smoothing the top with a spatula.
7. Bake for 25-30 minutes, or until a toothpick inserted in the centre comes out clean.
8. Allow the cake to cool in the pan for 10 minutes, then turn onto a wire rack to cool completely; dust with powdered sugar or add chocolate shavings before serving.

Nutrition per serving

420 kcal	6 g	55 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer texture, substitute half the butter with melted dark chocolate.
- For a subtle coffee note, add 1 tsp espresso powder to the dry ingredients.
- Do not open the oven door before the first 15 minutes to prevent the cake from sinking.