

One Bowl Chocolate Sour Cream Cake with or without Quick Glaze

The very point of this cake is its ease: you don't need special equipment, fancy ingredients, or much time. Sour cream adds depth and tang, and mini chips bolster the chocolaty oomph. Go the unglazed route for maximum simplicity, or spoon a 5 minute ganache on top if you're desperate to wash another dish. Deep thanks to my friend Jill for providing last minute technical advice. I'm saving my biggest slice for her.

Makes one 9-inch round, single-layer cake

1 cup all-purpose flour
1/4 cup unsweetened cocoa powder
3/4 cup granulated sugar
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
3 tablespoons unsalted butter, melted about halfway
3 tablespoons sour cream
1/2 cup milk
1 egg, at room temperature
1 teaspoon vanilla
1/4 cup mini chocolate chips

For the optional glaze:

2 ounces bittersweet chocolate, finely chopped
Scant 1/2 cup heavy cream

Preheat the oven to 325 degrees. Grease a 9-inch round cake pan. Line with parchment.

Sift the flour, cocoa powder, sugar, baking powder, baking soda, and salt into a large bowl. Add the butter, sour cream, milk, egg, vanilla, and mini chips. Mix well with a wooden spoon or a rubber spatula. It's okay if the batter's a bit lumpy, but make sure there are no pockets of undissolved dry ingredients. Scrape into the prepared cake pan. Bake in the center of the oven for 30 to 35 minutes, until the cake is firm to the touch, a skewer withdraws clean, and the cake is just beginning to pull away from the sides.

Cool on a rack for a few minutes, then unmold to cool completely.

If making the glaze, wash and dry the bowl. Add the chopped chocolate. In a small saucepan, bring the cream up to a hard simmer. Pour the cream over the chocolate. Cover for a few minutes, then stir well. Refrigerate until slightly thickened. Spoon over the cake, or serve alongside.