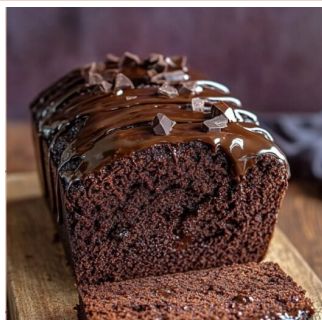


Chocolate Chip Loaf Cake: Moist, Rich, and Drizzled in Ganache

If you're looking for the perfect dessert to satisfy a deep chocolate craving, this



OVEN
350°F

TIME
60 min

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INGREDIENTS

Dry Ingredients:

$\frac{1}{2}$ cup unsweetened cocoa powder

1 $\frac{1}{2}$ cup all-purpose flour

$\frac{3}{4}$ cup granulated sugar

1 $\frac{1}{2}$ tsp baking powder

$\frac{3}{4}$ tsp baking soda

Pinch of salt

Wet Ingredients:

1 cup buttermilk

2 eggs

$\frac{1}{2}$ cup canola oil

1 $\frac{1}{2}$ tsp vanilla extract

Mix-ins and Topping:

$\frac{3}{4}$ cup semisweet chocolate chips, divided

... cup heavy whipping cream (for ganache)

DIRECTIONS

- 1.** Step 1: Prep Your Pan: Preheat your oven to 350°F (175°C). Grease and flour a 9x5 inch loaf pan, or line with parchment for easier cleanup.
- 2.** Step 2: Mix the Batter: In a large bowl, whisk together cocoa powder, flour, sugar, baking powder, baking soda, and salt.
- 3.** Add eggs, buttermilk, oil, and vanilla extract. Stir until smooth and well-combined. Gently fold in $\frac{1}{2}$ cup of chocolate chips.
- 4.** Step 3: Bake: Pour the batter into your prepared pan. Tap gently on the counter to level the surface.
- 5.** Bake for 55-60 minutes, or until a toothpick inserted into the center comes out clean.
- 6.** Cool in the pan for 10 minutes, then transfer to a rack to cool completely.

SWAPS & NOTES

Buttermilk : You can make a quick substitute with 1 cup milk + 1 tablespoon vinegar or lemon juice.

Oil : Any neutral oil works-vegetable or sunflower oil are fine substitutes.

Chocolate chips : Dark, milk, or mini chips all work.

Just keep $\frac{1}{2}$ cup for the batter and ... cup for the ganache.

TIPS FOR SUCCESS

Don't overmix the batter-mix until just combined for the softest texture.

Check early : All ovens vary; start checking at 50 minutes.

Cool before glazing to prevent the ganache from sliding off. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chocolate-chip-loaf-cake-moist-rich-and-drizzled-in-ganache/>