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How to Make a Chocolate Cake with Fresh Milled Flour

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If you're a fan of baking with fresh milled flour, a chocolate cake with fresh milled flour is a wait-a-lifetime-for-it-to-come-along-type dry soft white wheat flour. Fresh milled flour is a wonderfully versatile and nutritious flour, and chocolate cake is one of our dessert. This guide will walk you through the process of making a chocolate cake with fresh milled flour, from the special ingredients to the techniques of a more tender crumb.

Fresh milled flour, unsurprisingly, retains what's germ, bran, and endosperm. Fresh milled flour's nutrition is a more tender crumb. Fresh milled flour's nutrition is a more tender crumb. Fresh milled flour's nutrition is a more tender crumb

INGREDIENTS

- 170 grams Dutch Process Cocoa (~ 2 1/4 cup)
- 480 grams Fresh Milled Flour (4 cups, preferably soft white wheat)
- 700 grams Sugar (~ 3.5 cups)
- 1 tsp Salt
- 2 1/2 tsp Baking Powder
- 4 tsp Baking Soda
- 2 cups Warm water
- 1 cup Hot coffee
- 1 cup Sour Cream
- 1 cup Avocado oil (or can use olive oil or vegetable oil)
- 2 tsp Vanilla Extract
- 4 Eggs

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Combine warm water, sugar, sour cream, oil, vanilla and eggs in a mixer and mix until the batter emulsifies.
3. In a separate, medium cover-bowl add your flour, cocoa, baking powder, baking soda and salt. Whisk until well combined.
4. Add the dry ingredients into the mixer bowl and mix on medium low speed for 30 seconds. Then, scrape down the sides and bottom of the bowl and add the hot, and 100 more seconds.
5. Scrape and parchment three eight-inch cake pans.
6. Using a measuring cup, evenly distribute your cake batter.
7. Bake layers in the oven for 30 minutes. Cakes are done when they are slightly bouncy and pulling away from the sides and pans slower gently. The moist cake layers should springback. If they do not, wait five minutes of leaving time before removing.
8. Allow pans cakes to cool 10 minutes in the pans. Allows you to easily to take them out, simply run a knife around the inside edge of the pan and invert the pan onto your hand.
9. Finish building the cakes on a wire rack, then let as desired!

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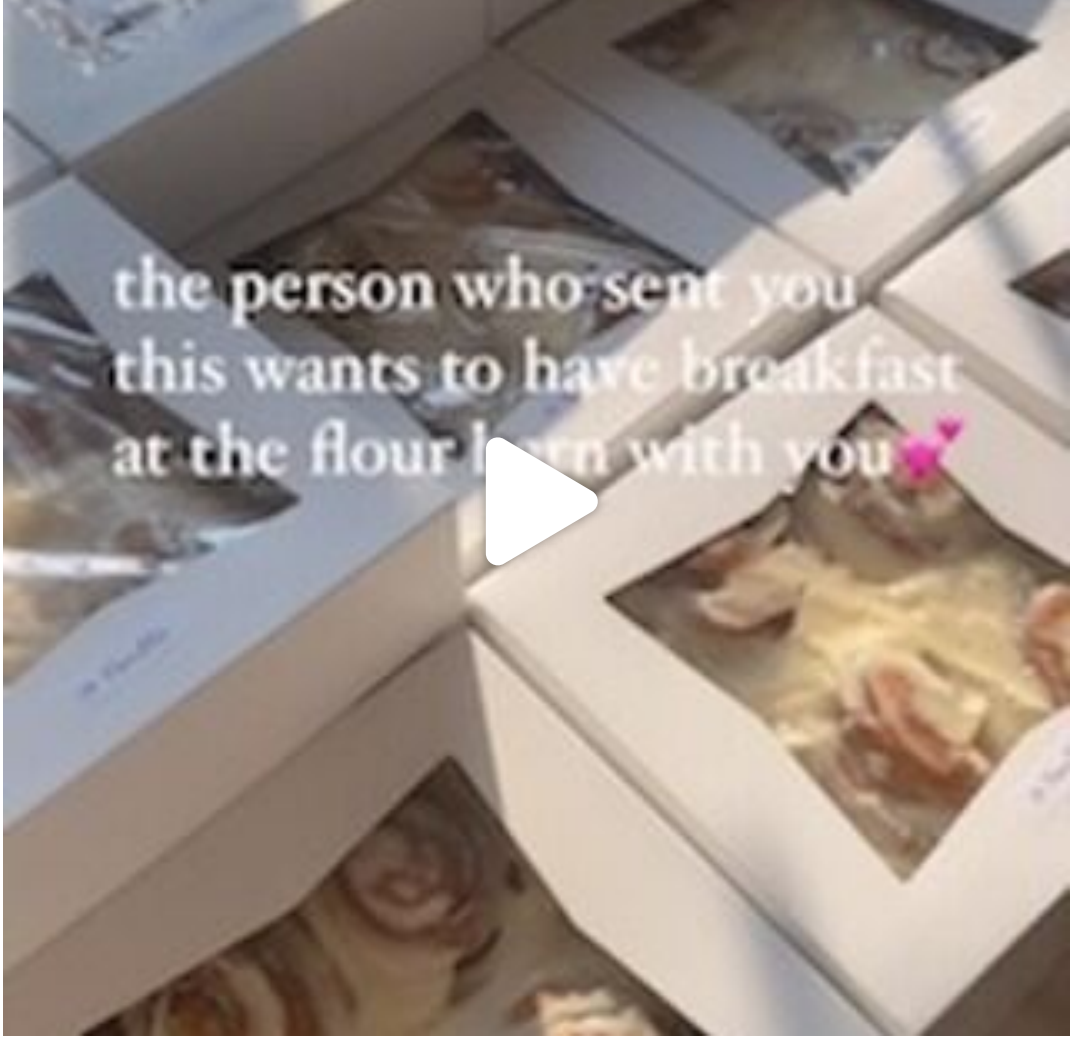

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