

## Chocolate Magic Custard Cake

<http://userealbutter.com/2015/11/08/chocolate-magic-custard-cake-recipe/>  
from *White on Rice Couple*

1/2 cup unsalted butter  
2 1/2 cups whole milk  
1 cup flour  
1/2 cup cocoa powder (I used Dutch-process cocoa powder)  
4 eggs, separated  
4 drops white vinegar  
1 3/4 (210g) cups confectioners sugar  
1 oz espresso or strong coffee  
1 tsp vanilla extract

Preheat oven to 325°F. Lightly grease an 8×8-inch baking dish. Melt the butter and set aside to cool to room temperature. Warm the milk to lukewarm and set aside until ready to use. Whisk the flour and cocoa together in a separate bowl. In the bowl of a stand mixer fitted with the balloon whisk (or using electric beaters), beat the egg whites with the vinegar until they form stiff peaks. In another bowl, whisk the yolks and confectioners sugar together until light colored and thick. Beat the melted butter, espresso (or coffee), and vanilla extract into the egg yolk mixture for 2 minutes until mixed. Switch to a paddle attachment and mix the flour-cocoa mixture into the batter until incorporated. Gently whisk the milk into batter. Fold the egg whites in a third at a time, making sure they are blended without popping all of the bubbles. Pour the batter into the pan and bake 50-60 minutes until the center is just slightly jiggly (not like a waterbed jiggly, but just shy of being set). Remove from oven, let cool. You can invert the cake from the pan or cut the cake in the pan, but be sure to loosen the sides before turning the cake out. Serves 9.