

# Chocolate Syrup Cake

A friend of my mother's makes a cake like this. In fact this recipe is based on her recipe. I have however made a few key changes that will yield a slightly richer and more fluffy version of the cake. This cake is just shy of being a brownie. I can imagine eating this with a nice caramel icing and a scoop of premium ice cream.



Enjoy.

## ingredients

1/2 cup sugar  
1/2 cup light brown sugar  
1 stick (1/2 cup) softened butter  
4 eggs  
16 ounces chocolate syrup (such as Hershey's syrup)  
1 cup + 2 tbsp. cake flour  
1 tsp non-aluminum baking powder  
1/4 tsp salt  
1 tsp homemade vanilla

## directions

1. Cream the sugar and butter together.
2. Beat in eggs one at a time.
3. Continue beating at medium speed and slowly add the chocolate syrup.
4. Sift in flour, salt, and baking powder.
5. Stir to combine.
6. Butter and flour a 13' x 9' cake pan.
7. Pour the cake batter into the pan and bake at 350°F for 30 minutes or until a toothpick comes out clean when inserted into the middle of the cake.
8. Remove the cake to a cooling rack and allow the cake to cool for 10 minutes before removing the cake from the pan.