



## Hadar Cohen's (Z"L) Chocolate Cake

“Simple and filled with love”

### Ingredients:

- 1 cup Hershey's regular cocoa powder
- 2 tablespoons dark cocoa powder
- 1 cup self-rising flour (or 1 cup all-purpose flour plus 1 tablespoon baking powder)
- 1 cup sugar
- 4 eggs
- 1 cup canola or other good vegetable oil
- ½ cup heavy cream or whipping cream

### For frosting:

- ½ cup heavy cream or whipping cream
- 3.5 ounces (½ heaping cup) dark semi-sweet chocolate or chocolate chips

### Instructions for the cake:

1. Preheat oven to 375 °F.
2. Grease a 9-inch round cake pan or Springform.
3. Mix all the dry ingredients in a large bowl.
3. Add eggs, oil, and cream. Mix just until well blended, then pour the mixture into the pan.
4. Bake for 40 minutes.

### Instructions for the frosting:

1. Warm the cream until just before boiling.
2. Pour the cream over pieces of chocolate or chips. Mix well until smooth and shiny.

***Hadar Z"L loved giving to others from the bottom of her heart. She used to bake this cake for all her friends on their birthdays. She loved chocolate and sweets!***

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