



Long Livo

Better Than Sex Cake – Irresistible Dessert

15 min

Prep time

8

Servings

30 min

Cook time

Easy

Difficulty

45 min

Total time

American

Cuisine

Ingredients

Cake Base

- ☐ 2 cups all-purpose flour
- ☐ 3/4 cup unsweetened cocoa powder
- ☐ 1 1/2 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 1 cup granulated sugar
- ☐ 1/2 cup brown sugar

- ☐ 1 cup unsalted butter, melted
- ☐ 2 large eggs, room temperature
- ☐ 1 cup buttermilk
- ☐ 2 tsp vanilla extract
- ☐ Zest of one small lemon

Optional Topping

- ☐ Powdered sugar for dusting
- ☐ Chocolate shavings
- ☐ A pinch of sea salt

Instructions

- 1 Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan and line with parchment.
- 2 In a bowl whisk together flour, cocoa powder, baking powder, baking soda, and salt; set aside.
- 3 In a large mixing bowl combine melted butter, granulated sugar, and brown sugar; stir until glossy.
- 4 Add eggs one at a time, beating lightly, then mix in vanilla and lemon zest.
- 5 Alternate adding the dry ingredient mixture and buttermilk to the batter, beginning and ending with dry ingredients; mix just until incorporated.
- 6 Pour batter into the prepared pan, smoothing the top with a spatula.
- 7 Bake for 25-30 minutes, or until a toothpick inserted in the centre comes out clean.
- 8 Allow the cake to cool in the pan for 10 minutes, then turn onto a wire rack to cool completely; dust with powdered sugar or add chocolate shavings before serving.

Nutrition per serving

420 kcal

Calories

6 g

Protein

55 g

Carbs

22 g

Fat

Tips & notes

- If you prefer a richer texture, substitute half the butter with melted dark chocolate.
- For a subtle coffee note, add 1 tsp espresso powder to the dry ingredients.
- Do not open the oven door before the first 15 minutes to prevent the cake from sinking.