



This is my go-to recipe when I am craving a cake to eat with my coffee. Not only is it simple to make, but it is delicious. The decadent combination of chocolate, pecans, and brown sugar crumble makes a mouth-watering bite that you won't be able to stop eating.

Chocolate Ripple Coffeecake

Ingredients

- 1 cup milk
- 2 tablespoons white vinegar
- 3/4 cup brown sugar
- 1 1/2 teaspoon cinnamon
- 1/2 cup toasted pecans, roughly chopped
- 2 1/4 cup flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 4 squares unsweetened chocolate (1 oz)

Instructions

Preheat your oven to 350°F and spray a bundt or ring cake pan with non-stick spray. Melt the chocolate in the microwave in 10-second intervals and set aside to cool (the amount of time needed to melt the chocolate will depend on the microwave). Stir the milk and vinegar together and set aside. Sift the flour, baking powder, baking soda, and salt and set aside. Prepare the crumble by mixing together the brown sugar, cinnamon, and pecans. Set the crumble aside.

To make the batter, cream the butter and sugar on medium speed in a mixer fitted with a paddle attachment for 10 minutes. After 10 minutes, turn the mixer speed to low and add the eggs one at a time. Add the vanilla extract. Alternatively, add the flour mixture with the milk mixture into the batter. Mix until just combined.

Add half of the batter into your prepared pan and drizzle with half of the chocolate. Sprinkle half of the crumble mixture on top of the chocolate. Repeat this process with the remaining batter, chocolate, and crumble.

Bake for 35 minutes or until a toothpick inserted in the cake comes out clean. Allow the cake to rest in the pan for 5 minutes and then invert onto a serving plate.

Makes one cake.