Chocolate Cake

Scaled for Custom scale • Target dough: 2,370 g • Hydration: 110.4%

Ingredients

- 525 g wheat berries, soft
- 375 g milk, whole
- 177 g butter (melted)
- 15 g baking powder
- 435 g sugar, granulated
- 3 g sea salt (1/4 tsp)
- 15 g extract, vanilla (1 tsp)
- 300 g egg, whole (2 eggs)
- 525 g mix-ins

Directions

1. Preheat Oven to 350 F.
2. Mill the grains into fine flour
3. Combine softened butter and sugar in your mixing bowl and cream together until the mixture looks fluffy and light and you cannot see sugar crystals in the butter any longer. You may need to scrape down the bowl a few times and mix several times.
4. Add the eggs slowly, mixing so they are well combined. This is done so the liquids and the fats can be combined and not separate and is the most important step of this method!
5. Add the dry and wet ingredients to the fat by alternating. Add a little dry, then a little wet, and repeat.
6. Add mix-ins on lowest speed for about 3-5 seconds, then fill a greased 8” cake pan halfway.
7. Bake at 350 F until the middle of the cake reach 200 F. ~ 25 - 35 minutes.
8. Remove from oven and let cool before eating or frosting.

Notes