

Chocolate Walnut Espresso Loaf Recipe

Active	15 mins
Total	0 mins
Serves	8 servings

Ingredients

- 1 1/2 cups (7 1/2 ounces) all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 tablespoon instant espresso powder
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 large eggs
- 1 cup (7 ounces) sugar
- 1/2 cup grapeseed oil
- 1 cup Greek yogurt
- 1/2 teaspoon vanilla extract
- 1/2 cup plus 4 tablespoons chopped walnuts

Directions

1. Grease an 8- by 4-inch loaf pan with oil and lightly dust with flour, knocking out any excess. Adjust oven rack to middle position and preheat oven to 350°F. In a small bowl, whisk together flour, cocoa powder, espresso powder, baking powder, and salt; set aside.
2. In a large bowl, whisk together eggs and sugar until smooth. Add grapeseed oil, yogurt, and vanilla extract and whisk until combined. Add dry ingredients to bowl and whisk until just combined. Stir in 1/2 cup walnuts.
3. Pour batter into prepared pan and smooth top. Sprinkle remaining walnuts over top of cake. Bake until top is dry and a cake tester inserted into the middle of the cake comes out clean, about 50 minutes. Let cool 15 minutes then turn out onto a wire rack to finish cooling.

