

Zucchini Bread Recipes

Italian Love Cake – Perfect Romantic Dessert

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Medium** Difficulty	**Italian** Cuisine

Ingredients

Cake Layers

- [ ] 1 ½ cups all-purpose flour
- [ ] ¾ cup unsweetened cocoa powder
- [ ] 1 cup granulated sugar
- [ ] ½ cup unsalted butter, softened
- [ ] 3 large eggs
- [ ] ½ cup strong brewed espresso, cooled
- [ ] 1 tsp baking powder
- [ ] ¼ tsp salt

Chocolate Espresso Frosting

- [ ] 8 oz dark chocolate, finely chopped
- [ ] ½ cup unsalted butter, room temperature
- [ ] 2 tbsp espresso
- [ ] 1 cup powdered sugar, sifted

Instructions

1. Preheat the oven to 350°F (175°C). Grease two 9-inch round cake pans and line the bottoms with parchment.



2. In a bowl, whisk together flour, cocoa, baking powder, and salt. In another bowl, cream butter and sugar until light, then beat in eggs one at a time.



3. Stir the cooled espresso into the butter mixture, then gently fold the dry ingredients until just combined. Do not over-mix.



4. Divide batter evenly between pans and bake for 20-25 minutes, or until a toothpick comes out clean.



5 While the cakes cool, melt dark chocolate over a bain-marie, then whisk in butter, espresso, and powdered sugar until smooth and glossy.



6 Place one cake layer on a serving plate, spread a generous layer of frosting, top with the second layer, and finish with a swirl of the remaining frosting. Dust with a light sprinkling of cocoa if desired.



Nutrition per serving

420 kcal	6 g	48 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the frosting seems too thick, add a splash of milk to loosen.
- For extra shine, warm the frosting slightly before the final spread.
- A pinch of sea salt on top enhances the chocolate flavor.