



## Chocolate Five Spice Cake

### Ingredients

- 2 Cups Flour
- 1 tsp Baking Soda
- ½ tsp Salt
- 3 Tbsp Chinese 5 Spice Powder
- 6 oz Bittersweet Chocolate
- 1.5 Cups Light Brown Sugar
- 8 oz Butter, Soft
- 4 Eggs
- 2 Tbsp [Fustini's Espresso Bean Balsamic](#)
- 1 Cup Buttermilk
- 3 Sticks Butter, Soft
- 1 Cup Cocoa Powder
- 5 Cups Powdered Sugar
- ½ Cup Milk
- 1 Tbsp [Fustini's Ginger Honey Balsamic](#)

# Directions

## Step 1.

Grease 2 10" cake pans and preheat the oven to 350.° Combine the flour, baking soda, salt, and five spice in a bowl.

## Step 2.

In a second bowl melt the chocolate. Microwave on high for 30 second intervals, stirring in between, until completely melted.

## Step 3.

In the bowl of a stand mixer fitted with a paddle, beat the butter and sugar for 2 minutes. Turn down the speed and add the eggs and Espresso Bean Balsamic. Add the chocolate, followed by the flour mixture and buttermilk. Beat until a smooth batter has formed. Pour batter into the prepared pans and bake for about 30 minutes, until cake tester comes out clean.

When the cake is finished, let it cool and turn it out.

## Step 4.

For the frosting sift cocoa and add to a stand mixer fitted with a paddle along with the soft butter. Cream until light and fluffy. Slowly alternate adding the milk and confectioners' sugar until smooth. Add ginger honey balsamic and mix until smooth again.

When cake is cooled, add frosting as you like.