### **iNGREDIENTS**

* 1 cup all-purpose flour
* ½ cup best quality cocoa powder (I only use Valrhona)
* 1 teaspoon baking powder
* ½ teaspoon baking soda
* ½ teaspoon salt
* 4 ounces bittersweet chocolate ,melted
* 3 eggs
* ½ cup brewed coffee
* 1½ cups brown sugar
* ½ cup canola oil
* 2 teaspoons vanilla extract
* With an adult :Preheat oven to 325℉.

**First,** Whisk the flour, cocoa powder, baking powder, baking soda, and salt together in a large mixing bowl.

Next I mixed the chocolate, eggs, coffee, brown sugar and vanilla together in a small mixing bowl.

After that, I mixed the wet ingredients into the dry ingredients.

Then I poured the batter into the prepared loaf pan

Finally, we put the pan in the preheated oven for 50-60 minutes .