

## **A Rich Chocolate Cake Recipe** [www.easy-cake-recipes.com](http://www.easy-cake-recipes.com)

### **Ingredients:**

- Butter, for greasing the cake pans
- 1 3/4 cups all purpose flour
- 2 cups sugar
- 3/4 cup good quality cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon kosher salt
- 1 cup buttermilk, shaken
- 1/2 cup vegetable oil
- 2 extra-large eggs, at room temperature
- 1 teaspoon pure vanilla extract
- 1 cup freshly brewed hot coffee

### **Instructions for the Cake:**

Preheat oven to 350° F (180° C).

Butter 2 (8-inch) round cake pans. Line with parchment paper, then butter and flour the pans.

Sift together the flour, cocoa, baking soda, baking powder and salt. In a second bowl, combine the buttermilk, oil, eggs and vanilla.

Slowly add the liquid ingredients to the dry and mix on slow speed. Lastly, add the coffee and stir until just combined.

Pour the cake batter into the prepared pans and bake for 35-40 minutes, until a cake tester comes out clean.

Cool in the pans for 30 minutes, then turn the layers out onto a cooling rack and cool completely.

Place the 1st layer, flat side up, on a flat plate or cake pedestal. With a flat knife or spatula, spread the frosting on the top. Place the second layer on top of that, rounded side up, and spread the remaining frosting evenly on the top and sides of the cake.

### **Buttercream Frosting Ingredients:**

- 6 ounces high quality semi-sweet chocolate
- 1/2 pound (2 sticks) unsalted butter, at room temperature
- 1 egg yolk, at room temperature
- 1 teaspoon pure vanilla extract
- 1 1/4 cups sifted confectioners' sugar

- 1 tablespoon instant coffee powder

**Buttercream Frosting Instructions:**

Chop the chocolate and place it in double boiler and melt over low heat. Stir until just melted and set aside to cool to room temperature.

In a bowl, beat the butter until light yellow and fluffy (approximately 3 minutes). Add the egg yolk and vanilla and continue beating for another 3 minutes. Gradually add the powdered sugar and then beat at medium speed. Dissolve the coffee in 2 teaspoons of hot tap water. Add the chocolate and coffee to the butter mixture and mix until blended. ***Don't whip!*** Spread ASAP on the cooled cake.