

# chocolate cake

recipe: from foodess.com, with wee adjustments to the notes

Yields a 2 layer, 9-inch circular cake.

- 2 cups granulated white sugar
- 1 3/4 cups all purpose flour
- 3/4 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 large eggs
- 1 cup buttermilk
- 1/2 cup butter, melted and cooled slightly
- 1 tablespoon vanilla bean paste (or vanilla extract)
- 1 cup freshly brewed hot coffee

Preheat oven to 350°F. Grease and line two 9-inch circular baking pans with parchment paper. (To line with parchment paper, trace your pans onto a sheet of parchment paper and then cut out - trim if necessary to get a nice fit in the bottom of the pan.)

In the bowl of a stand mixer, whisk together the sugar, flour, cocoa, baking powder, baking soda, and salt.

Add eggs, buttermilk, melted butter and vanilla bean paste and beat for 2-3 minutes on medium speed. Stir in hot coffee, mixing until well combined. You will have a loose, satiny batter.

Pour the batter evenly between the two prepared pans and bake on middle rack of the pre-heated oven for 30 to 35 minutes, or until a cake tester comes out clean.

Allow to cool on wire racks for 5 minutes before removing the cakes from the pans. Then allow the the cakes to cool completely on the racks before frosting.

(Chocolate Buttercream Frosting recipe below.)

# chocolate buttercream frosting

recipe: inspired by many, and adapted  
in the barest of ways from SavorySweetLife.com

Yields enough to frost a 2 layer, 9-inch circular cake.

- 3 cups confectioner's (icing) sugar - you may need more to adjust for consistency
- 1/2 cup cocoa powder
- 1/2 teaspoon table salt
- 1 cup unsalted butter (2 sticks), room temperature
- 1 teaspoon almond extract
- 4 tablespoons heavy (whipping) cream - you may need more to adjust for consistency

In a medium sized bowl, sift together the confectioner's sugar, cocoa and salt, and then set aside.

In the bowl of a stand mixer, cream the butter for 3-4 minutes with the paddle attachment on medium speed.

Turn off the mixer. Add the sifted sugar mixture and almond extract to the butter, and then mix on the lowest speed until the mixture starts to come together. Add the heavy cream and beat for about 3 minutes on medium speed. If your frosting needs a more stiff consistency, add a little more sugar - just a tablespoon at a time. If your frosting needs to be thinned out, add additional cream - a teaspoon at a time.