

Midnight Chocolate Cake

This chocolate cake recipe has been passed down for generations and is everyone's favorite way to celebrate special occasions! Makes a 9 inch double-layered cake.

Yield: 12 servings

Prep Time: 15 min

Bake Time: 35 min

Ingredients:

Batter

- 2/3 cup butter, soft
- 1 and 2/3 cup sugar, granulated
- 3 eggs
- 2 and 1/4 cups Caputo "00" Pastry Flour
- 2/3 cup cocoa powder
- 1/4 teaspoon baking powder
- 1 and 1/4 teaspoon baking soda
- 1 teaspoon salt
- 1 and 1/3 cup water
- 1 teaspoon vanilla extract

Chocolate Frosting

- 1/4 pound butter, beaten well
- 3 and 1/2 cups confectioner's sugar
- 1/2 cup dark cocoa powder
- 1/4 cup milk or heavy cream, slightly warm
- 1 teaspoon vanilla extract



Instructions:

Cake:

1. Preheat the oven to 350 degrees F.
2. Grease and flour two nine-inch baking pans.
3. In a stand mixer with the paddle attachment, cream the butter, sugar, and eggs until fluffy (about 5 minutes).
4. In a separate bowl, blend the Caputo "00" Pastry Flour, cocoa, baking powder, baking soda, and salt.
5. Using a slow speed, slowly add the dry ingredients to the stand mixer, alternating with the additions of water and vanilla.
6. Divide the batter into the 2 pans and bake for about 35 minutes, until a toothpick comes out clean.
7. Let the cakes sit for a few minutes, then remove them from the pans to cool completely.

Frosting:

1. Cream the butter.
2. Add the confectioner's sugar, cocoa, milk or heavy cream, and vanilla, then continue beating until fluffy. The mixture should be very creamy.
3. If the mixture is not creamy, add a bit more butter and cream and continue to beat until blended and creamy.

Assembly:

1. Once the cakes are fully cool, trim the tops to make even layers. If you want even more layers, you can cut the cakes in half to make 4 layers total.
2. Place the first layer down on a cake turntable or plate, and spread 1/3 of the chocolate frosting on top.
3. Place the second layer of cake on top of the frosted cake.
4. Ice the top and sides of the cake with the remainder of the chocolate frosting.
5. Decorate the cake as desired by piping a border or design with leftover chocolate frosting, adding fresh fruit/sprinkles, or leave it rustic!
6. Serve and enjoy!

Tips:

- Add a layer of fruit preserves of your choice (we like raspberry!) between the layers to cut the richness of the chocolate if desired.
- Substitute the water for coffee to enhance the chocolate flavor (you won't taste the coffee in the finished cake).