

ULTIMATE CHOCOLATE CAKE

PREP TIME
15 MINS

TOTAL TIME
120 MINS

YIELD
6 SERVINGS

INGREDIENTS

- 1 cup cocoa, plus more for dusting
- 3/4 cup strong coffee, boiling
- 1 cup milk, room temperature
- 2 3/4 cups cake flour (not self-rising)
- 1 tsp baking soda
- 1/2 tsp salt
- 1 1/2 cups unsalted butter, room temperature, plus more for pan
- 2 1/2 cups sugar
- 1 tbs pure vanilla extract
- 4 large eggs, room temperature
- Ultimate Chocolate Frosting (page 77)

Place rack in middle of the oven. Preheat oven to 350°F. Butter two 8x2 inch round cake pans. Line with parchment paper. Butter the parchment and dust with cocoa powder; tap out excess.

In a bowl, sift cocoa; whisk in boiling coffee and milk. Let cool.

In another bowl, sift together cake flour, baking soda, and salt. Set aside.

Using a rubber spatula, mix the butter in a large bowl until light and fluffy, about 2 minutes. Gradually add sugar and vanilla. Add the eggs one at a time, stirring well after each addition. Pour in the cooled cocoa mixture. Mix until fully incorporated.

Add the sifted dry ingredients to the chocolate mixture, stirring until just combined. Pour the batter into the prepared pans (about 4 cups each pan). Bake for 20 minutes, rotate the pans and bake for an additional 15 minutes, until a cake tester comes out clean when inserted into the centre.

Remove the cakes from the oven, and allow to cool in pans for 15 minutes on a cooling rack. Carefully run a small offset spatula around the edges of the cakes to loosen them from the pan. remove cakes from pans and invert onto a wire rack. Let cool completely, about 1 hour.

To assemble, using a serrated knife, level the top surface of each cake layer. Spread with 3/4 cup of frosting. Top with the remaining layer, bottom side up. Using a swirling motion, cover the outside of the cake with the remaining frosting.