



MAGNOLIA KITCHEN SIGNATURE RICH CHOCOLATE CAKE

TIMING

PREP 20 mins

BAKING 30–40 mins

CHILLING 2 hours

MAKES 3 x 18 cm
(7 in) round layers

SERVES approx. 18
when decorated

INGREDIENTS

365 g (12¾ oz) plain
flour

600 g (1 lb 5 oz)
brown sugar

120 g (4½ oz) Dutch
cocoa

15 g (½ oz) baking
soda

250 g (9 oz) butter,
at room temperature

1 teaspoon instant
coffee (or 30 g [1 oz]
shot of espresso)

370 g (12½ oz) warm
water

4 whole eggs

120 g (4¼ oz) canola
oil

2 teaspoons vanilla
extract

260 g (9¼ oz)
buttermilk

OPPOSITE See pages
119–121 for how to achieve
the mirror glaze design
shown on this rich
chocolate cake.

You need to know that this is the BEST chocolate cake EVER—it is my signature recipe, and to date only my staff and my sister know it. It keeps everyone happy, even the ‘I don’t like chocolate cake’ people out there (you know who you are). It is rich and chocolatey, but at the same time light in texture. It has served me well for so many years and was the first cake I sold for money way back when. I might even go so far as to say that the feedback on the deliciousness of this cake from that very first sale is what gave me the confidence to become Magnolia Kitchen. It will continue to serve me well for years to come, and now that I am sharing it with you guys I know it will serve you well too.

METHOD

Preheat your oven to 170°C (325°F). Prepare three 18 cm (7 in) cake tins with cooking spray or butter and line with baking paper.

Place the flour, sugar, cocoa and baking soda in the bowl of a stand mixer fitted with the paddle attachment, and mix on low to combine. Add the butter and mix on low until the mixture resembles breadcrumbs. (You could do this by hand—see the vanilla cake recipe on page 61—but really, the stand mixer is the way to go.)

In a separate bowl, dissolve the instant coffee in the warm water (or just use the shot of espresso), add the eggs, oil and vanilla and mix together. Add two-thirds of the wet mixture to the dry ingredients and mix on medium-high until thick and fluffy. Add the remaining wet ingredients and mix well until combined and the batter is smooth. Make sure you scrape down the bowl and then continue mixing, as the dry mixture can get stuck at the bottom and you really want a nice, smooth consistency.

Add the buttermilk and mix slowly to combine. There may be small chunks of buttermilk but don’t fret, this is normal. This batter is also wetter than the basic vanilla recipe, so don’t panic if it’s not thick.

Continued overleaf