

CHOCOLATE CAKE

“Why in the world would you want to make a chocolate cake from scratch when you can buy a mix at the store?” you ask. Good question. It is far more work to make a cake from scratch, it takes much more time, and it costs significantly more. The answer is: Because it’s the best cake I have ever had! You can substitute water for the coffee if you must, but coffee has the remarkable property of enhancing chocolate flavor. This recipe comes from the Vanilla Bean Baking Cookbook by Sarah Kieffer who is a friend of Deeann’s sister, Dawn. It’s good to know people, who know people, who know how to cook!

INGREDIENTS:

3 Ounces Bittersweet Chocolate
1 Cup Coffee, freshly brewed and hot

1 Cup Buttermilk
½ Cup Vegetable Oil
3 Large Eggs, room temperature
2 teaspoons Vanilla

2 Cups All Purpose Flour
2 Cups Sugar
¾ Cup Cocoa Powder
2 teaspoons Baking Soda
1 teaspoon Baking Powder
1 teaspoon Salt

Parchment Paper (do NOT use waxed paper!)

DIRECTIONS:

Adjust your oven rack to the middle position and preheat to 350 degrees. Butter and flour 2 cake pans and line the bottoms with parchment paper.

Break the bittersweet chocolate into pieces and place them in a small bowl. Pour the hot coffee over the chocolate, then cover with a piece of plastic wrap.

In a medium bowl, whisk the buttermilk, vegetable oil, eggs, and vanilla together.

In the bowl of a stand mixer, combine all of the dry ingredients together and mix on low until combined, then slowly add the buttermilk mixture. Increase the speed to medium and beat until combined, 20 to 30 seconds.

Whisk the coffee and chocolate mixture together until completely smooth. With the stand mixer running on low, slowly pour the chocolate mixture into the batter and mix until just combined. Using a rubber spatula, scrape the sides of the bowl to ensure everything is evenly mixed.

Pour the batter evenly into the prepared pans. Bake for 25 to 35 minutes, until a toothpick comes out clean, or with just the tiniest bit of crumb.

Transfer the cakes to a wire rack and let cool for 30 minutes. Turn the cakes out onto the rack, and remove the parchment paper.

Allow cakes to cool completely.

Once cool, the cakes can be frosted, or wrapped in plastic and refrigerated overnight.