

Immoderate Chocolate Cake

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Chocolate Cake

Preheat oven to 350°F. Grease 2 round 9" cake pans. Line the bottom of the pans with parchment paper.

Boil the kettle.

In a large bowl, whisk together

1 C White sugar
1 C Brown sugar
1 3/4 C All-purpose flour
3/4 C Unsweetened cocoa powder
1 1/2 t Baking powder
1 1/2 t Baking soda
1 t Salt

In a mixing jug, whisk together

2 Eggs
1 C Milk
1/2 C Vegetable oil
2 t Vanilla extract

Add the wet ingredients to the dry. Using a hand held mixer, beat for 2 minutes on medium speed.

Lastly, mix in until just combined.

1 C Boiling water

The batter will be thin. Pour evenly into the prepared pans. Bake until a toothpick inserted into the center of the cake comes out clean, 30 to 35 minutes. Remove the pans from the oven and set them on cooling racks for 20 minutes. Turn each pan upside down onto the rack and lift off the pan. Peel off the parchment and let the cakes cool completely.

Notes:

- Slightly adapted from allrecipes.com (One Bowl Chocolate Cake III)
- Makes 1 9", 2-layer cake
- If using the batter for cupcakes (will make about 24 cupcakes), use liners otherwise they fall apart when you try to remove them from the pan as the cake is very soft. Bake for about 15 to 18 minutes.

Chocolate Buttercream

In the microwave, melt and allow to cool.	3 oz	Semi-sweet chocolate, broken into pieces
In the bowl of an electric mixer fitted with the whisk beater, beat until light and fluffy.	8 oz	Unsalted butter, room temperature
Add in and beat until combined and lump-free.	1/2 C	Unsweetened cocoa powder
Beat in the cooled chocolate along with	1 t	Vanilla extract
	1/2 t	salt
	1/4 t	Instant coffee
dissolved in	1 T	Whipping cream
Add in	3 1/4 C	Icing sugar
in 3 parts and beat until combined.		
Beat in an additional	2 T	Whipping cream

Notes:

- To melt chocolate in the microwave, start with 30 seconds on high. Stir gently to assess if it is melted enough. If it needs to be melted some more, go slowly - 15 seconds at a time - as the chocolate can seize quickly.
- Makes 2 cups, enough for a 2-layer cake or 24 cupcakes. For a 2-layer cake, use a third for the middle, a third for the top and a third for the sides.

Hazelnut Ganache

In the microwave, heat together	8 oz	Hazelnut chocolate, broken into pieces
to melt the chocolate. Begin with 30 seconds on high with an additional 15 seconds if needed. Stir gently together to blend until smooth.	1/2 C	Whipping Cream
Allow to cool for about 5 to 10 minutes before pouring over cake (it should be cool enough so as not to melt the buttercream).		

Notes:

- The large bars of Lindt Hazelnut chocolate are a good option.