

THAT CHOCOLATE CAKE

(The Essence of Chocolate)

2 c. sugar
1 3/4 c. all-purpose flour
3/4 c. unsweetened cocoa powder
1 tsp. salt
1 1/2 tsp. baking powder
1 1/2 tsp. baking soda
2 large eggs, lightly beaten
1/2 c. canola oil
1 c. whole milk
1 c. boiling water

Frosting:

1 1/4 c. granulated sugar
1 c. heavy cream
5 ounces 99% unsweetened chocolate, finely chopped
8 Tbsp. unsalted butter, cut into 1/2-inch pieces
1 tsp. pure vanilla extract

Preheat the oven to 350F. Lightly butter the bottom of two 9-inch round cake pans. Line the bottom with parchment paper, then butter and flour the parchment and the sides of the pans.

In the bowl of a stand mixer fitted with the paddle attachment, combine the sugar, flour, cocoa, salt, baking powder, and baking soda, mixing on low speed. Mix in the eggs, oil, and milk.

Increase the speed to medium and beat for 2 minutes. Reduce the speed to low and mix in the water. The batter will be soupy.

Divide the batter between the cake pans. Bake for 30-35 minutes, or until a skewer inserted in the center comes out clean.

Remove from the oven and cool on a cooling rack for 5 minutes, then turn the layers out onto the rack and cool completely.

Frosting:

In a small saucepan, combine the sugar and cream and bring to a boil over medium heat, stirring occasionally. Reduce the heat and simmer for 6 minutes. Add the chocolate and butter and stir until melted. Pour into a bowl and stir in the vanilla.

Let the frosting cool, whisking gently from time to time. Don't overwhip or you'll create air bubbles.

When the frosting is cool it should have the consistency of mayonnaise. If it is still too thin, allow it to cool longer. (It will take quite some time to thicken up. After about 2 hours I put mine in the fridge for 30-60 minutes for "quick thickening". Just don't forget it or it will be too hard!)

Spread the frosting with a hot palette knife or icing spatula to give the frosting a beautiful shine.

Serves 8-12.

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