

Not-for-the-faint-of-heart Chocolate Layer Cake

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Service at DFAIT: 2 years

Ingredients

Cake

- 3 cups granulated sugar
- 2 ½ cups all-purpose flour
- 1 cup unsweetened cocoa powder
- 2 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 3 large eggs
- 1 ½ cups buttermilk
- 1 cup strong brewed coffee, cooled
- ¾ cup vegetable oil
- 1 tsp vanilla
- 4 oz (113 g) unsweetened chocolate squares, melted and cooled slightly

Frosting

- 1 ¼ cups granulated sugar
- 1/3 cup unsweetened cocoa powder
- 1 cup whipping (35%) cream
- 6 oz (170g) semi-sweet chocolate squares
- 2 tsp vanilla
- 1 pkg (8 oz/250 g) light cream cheese, softened
- 1 cup butter, softened

Instructions

CAKE

- Preheat oven to 350°F. Lightly grease bottom and sides of (three) 9-inch round cake pans. Cut circles of wax paper or parchment paper to fit bottom of pans and place in pans. Lightly grease paper. Set pans aside.
- Combine sugar, flour, cocoa powder, baking soda, baking powder, and salt in large bowl. Set aside.
- In another large bowl, beat eggs on high speed of electric mixer for about 3 minutes, until thickened slightly and are lemon coloured. Add buttermilk, coffee, oil, vanilla, and melted chocolate. Mix on low speed until well blended.
- Gradually add dry ingredients to wet ingredients and mix on medium speed until batter is smooth. Divide batter evenly