

Chocolate Cake Recipe

Butter for greasing pans
2 cups all purpose flour, plus extra for dusting pans
¾ cup unsweetened cocoa powder
1 ½ cups boiling water
1 cup granulated sugar
¾ cups packed brown sugar
1 ½ tsp. baking soda
1 ½ tsp. baking powder
1 tsp. tartar
½ tsp. salt
1 stick (8 Tbsp.) unsalted butter, melted
2 large eggs
1 tsp. vanilla extract

Chocolate Frosting:

2 sticks (16 Tbsp.) unsalted butter, softened
2 cups confectioners' sugar
1 Tbsp. vanilla extract
4 ounces good-quality unsweetened chocolate, melted and cooled
½ bar of German Chocolate (green box in grocery store)

1. To make cake: Preheat oven to 350 degrees. Grease two 8" x 2" round cake pans with butter. Line bottom of cake pans with parchment or waxed paper. Grease the paper, and dust pans with flour. Place cup of water in oven while you cook cakes.
2. In a small bowl, add cocoa. Add boiling water; whisk until smooth.
3. In a large bowl, stir 2 cups flour, granulated sugar, brown sugar, baking powder, baking soda, and salt until blended. Add melted butter, eggs, vanilla, and hot cocoa mixture to dry ingredients. With an electric mixer on low, beat until dry ingredients are moistened. Increase to medium and beat 2 more minutes. Pour batter into prepared pans. Bake 25 – 35 minutes (depending on oven type), until an inserted toothpick comes out clean. Cool on wire rack 10 minutes.
4. To make frosting; in a large bowl, beat butter, sugar, and vanilla with an electric mixer on low until blended. Shift to medium; beat until smooth and fluffy. Melt chocolate in microwave bowl. Add 1teaspoon butter or oil before melting. Do not add water!!!!!! Microwave 30 seconds, 30 seconds, then 20 seconds. Stir into mixture and mix with mixer until frosting is chocolate in color.