



OLD FASHIONED CHOCOLATE CAKE

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Recipe type: Dessert

INGREDIENTS

For Cake:

- 2 cups sugar
- 1 1/2 cups all purpose flour
- 1 tsp Salt
- 1 cup cocoa powder
- 1 tsp baking soda
- 1 tsp baking powder
- 3 eggs
- 1 cup buttermilk
- 1 c warm coffee
- 1/2 cup melted butter

For Icing:

- 1 pound room temperature butter
- 1 1/2 cup cocoa powder
- 3 cups powdered sugar
- 1 tsp salt
- 1 1/2 tsp vanilla extract

INSTRUCTIONS

To make the cake: In a large bowl, sift together sugar, flour, salt, cocoa, baking soda, and baking powder.

Add in eggs and buttermilk, whisk to combine.

Add in coffee, whisk to combine

Add in butter, whisk to combine.

Divide into two 8" round greased cake pans.

Bake at 350 for 40-50 minutes until a toothpick comes out clean.

To make the icing: In the bowl of a mixer with paddle attachment, cream butter until lump free and fluffy.

In a separate bowl, sift together cocoa, powdered sugar, and salt. Add dry mixture to butter 1 c at a time on low speed. Turn speed to medium and whip until light and fluffy.

Stream in vanilla and mix to combine.