



Kate's Sweets

Cookies, Cakes, and More!

## Devil's Food Cake

*Rich and fluffy chocolate cake with a rich chocolate buttercream on top.*

yield: one two-layer 8" or 9" frosted cake

prep time: 40 minutes

total time: about 2 hours 15 minutes

### Ingredients:

#### **Cake:**

- ¾ cup (1½ sticks) soft butter
- 1¾ cups granulated sugar
- ½ tsp. salt
- 2 cups unbleached all-purpose flour
- ¾ cup dutch-process cocoa
- 2 tsp. baking powder
- 4 large eggs
- 2 tsp. vanilla
- 1½ cups milk or water (I always use water)

#### **Buttercream:**

- 5 ounces bittersweet or semisweet chocolate
- 4 Tbsp. (½ stick) butter
- ⅛ tsp. salt
- 4 cups confectioners' sugar
- 2 tsp. vanilla extract
- 6–8 tbsp. milk or cream

### Directions:

**Make the cake:** Preheat the oven to 350°F. Grease and flour your cake pans.

In an electric mixer, cream together the butter, sugar and salt till fluffy and light, beating for at least 5 minutes. In a separate bowl, whisk together the flour, cocoa and baking powder. If lumps remain, sift the mixture. Add the eggs to the butter mixture one at a time, beating well after each addition. Mix together the milk or water and the vanilla. Add one-third of the flour mixture to the creamed mixture, then add half the milk, another third of the flour, the remaining milk, and the remaining flour. Scrape the sides and bottom of the bowl when necessary.

Divide the batter evenly between the prepared pans. Bake the cakes for 30 to 35 minutes or until a cake tester inserted into the center comes out clean, and the cake begins to pull away from the sides of the pan. Remove the cakes from the oven, cool them for 5 to 10 minutes, then remove them from their pans to cool completely.

**Make the buttercream:** Chop up the chocolate and place in a heatproof bowl. Microwave until the chocolate is about three quarters of the way melted, then stir with a spatula until there are no lumps remaining and it is completely melted. Make sure not to burn the chocolate. Set it aside to cool. In an electric mixer, cream the butter and salt until light and fluffy. Add about half of the confectioners' sugar to the creamed butter and beat slowly until well blended; it will look dry. Add the vanilla and half the milk and beat until fluffy. Add the melted chocolate and mix until thoroughly blended, scraping the sides of the bowl when necessary. Add the remaining sugar alternately with the milk until they've been completely incorporated. Continue adding milk until you've reached your desired consistency. Beat the frosting until it is light and fluffy.

Frost the cakes once they have completely cooled down.

*recipe adapted from: King Arthur Flour*