

CLASSIC DEVIL'S FOOD CAKE (for 8)

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INGREDIENTS:

CAKE:

1 1/2 C cake flour
2/3 C unsweetened cocoa powder
1 1/2 tsp baking soda
1/2 tsp salt
1 stick (4 oz) unsalted butter, at room temperature
1 1/2 C sugar
2 large eggs, at room temperature
1 tsp pure vanilla extract
1 C buttermilk or sour cream, at room temperature

FROSTING:

10 oz bittersweet or semisweet chocolate, coarsely chopped
1/2 C water
1 stick (4 oz) cold unsalted butter, cut into tablespoons

DIRECTIONS:

Cake: Preheat oven to 350° F. Butter two 9x2" round cake pans - line bottoms with parchment paper - butter the paper. In bowl, sift cake flour + cocoa powder, baking soda & salt. In large bowl, beat butter with sugar till light & fluffy - beat in eggs, 1 at a time - then beat in vanilla. Stir in half the dry ingredients & then the buttermilk. Stir in remaining dry ingredients till just blended. Scrape batter into prepared cake pans & smooth the surfaces. Bake cakes 25 minutes or till toothpicks come out clean. Transfer pans to wire rack for 10 minutes, then turn out cakes and let them cool completely.

Frosting: In medium heatproof bowl set in a saucepan filled with 1" simmering water, melt chocolate in 1/2 C water - stir till smooth. Remove bowl from pan & stir in butter 1 piece at a time till blended. Let cool about 10 minutes. Using electric mixer, beat frosting at high speed till light & fluffy (about 5 minutes). Peel parchment off cakes & discard. Set 1 cake layer on plate & spread about 3/4 C frosting on top. Top with second layer & spread remaining frosting over top & sides of cake. Cut into wedges & serve.