

Classic Chocolate Layer Cake

Yield: 1 23-cm cake, serves 12

CAKE

- 195 g flour
- 75 g unsweetened cocoa
- 1½ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 200 g sugar
- 100 g light brown sugar
- 2 large eggs plus 1 egg yolk, room temperature
- 120 ml milk, at room temperature
- 143 g plain Greek yogurt, room temperature
- 108 g canola oil
- 2 tsp vanilla extract
- 120 ml fresh espresso
- 113 g semisweet chocolate, melted



Chocolate Buttercream Frosting (or Chocolate Cream Cheese Frosting)

- 226 g unsalted butter, softened
- ½ tsp salt
- 75 g unsweetened cocoa, sifted
- 2 tsp vanilla extract
- 250 g powdered sugar
- 27 g heavy cream

1. Preheat oven to **180°C** and spray two 23-cm round cake pans with nonstick spray.
2. Whisk together **flour, cocoa, baking powder, baking soda, and salt** in a large bowl; make a well in the center of the mixture.
3. Add **sugars, eggs, egg yolk, milk, yogurt, oil, and vanilla** to flour mixture; whisk in just until incorporated.
4. Add **espresso** to batter and whisk in just until smooth.
5. Fold in **melted chocolate**.
6. Divide batter evenly between cake pans and smooth with an offset spatula. Tap pans sharply to reduce air bubbles.
7. Bake for **28 to 30 minutes**, until cakes spring back to the touch, a toothpick inserted in the center comes out with a few crumbs, and the edges are pulling slightly away from the pan. Cool cakes completely in pans on a wire rack.

Frosting:

8. Beat **butter** and **salt** in a large mixer bowl on medium speed until combined.
9. With the mixer on low speed, gradually add sifted **cocoa**, beating until incorporated.
10. Mix in **vanilla**. Add **powdered sugar** 1 C at a time, alternating with **1 T of heavy cream**. Scrape down the bowl as needed.
11. Add remaining **2 T of heavy cream** and mix on low speed until combined, then beat on medium speed **for 1 minute**, until light and airy.

Assembly:

12. place one cake layer on a rotating cake stand. Use an offset spatula to spread about 1 C frosting over the layer. Add second cake layer and spread about 1 C frosting over the layer, swirling the frosting generously over the edge of the layer. Use the offset spatula to apply frosting to the sides of the cake while you rotate the cake stand, then use a bench scraper to gently smooth the edges of the cake.

Store leftover cake covered in the refrigerator; bring to room temperature before serving.

Notes on layers and pan sizes:

Cake Layers: Bake this cake in either 2 or 3 layers. For 3 layers, divide batter evenly between two 20-cm round cake pans and **bake for 25 to 28 minutes**.

23-cm round cake pans:

For a two-layer cake, divide the batter evenly between two 23-cm rounds and bake for **20 to 22 minutes**.

For a three-layer cake, divide the batter evenly between three 23-cm round cake pans and bake for **17 to 19 minutes**.

Chocolate Sheet Cake: Pour the batter into a 23 x 33-cm baking pan and bake for **24 to 26 minutes**.

Additions:

Cream cheese chocolate frosting

Dulce de Leche in between layers, with chopped pecans and coconut.