Beatty's Chocolate Cake

Description

Best chocolate cake ever.

Summary

Yield: 10
Source: Barefoot Contessa
Prep Time: 1 1/2 hours
Category: Desserts
Cuisine: American
Tags: Chocolate

Ingredients

- butter for greasing pans
- 1 3/4 cup all purpose flour
- 2 cups sugar
- 3/4 cup good cocoa powder
- 2 tsp baking soda
- 1 tsp baking powder
- 1 tsp kosher salt
- 1 cup buttermilk, shaken
- 1/2 cup Vegatable oil
- 2 extra-lg eggs at room temp
- 1 tsp pure vanilla extract
- 1 cup freshly brewed hot coffee

Instructions

Preheat oven to 350 degrees. Butter 2 (8 inch)round cake pans. Line with parchment paper, butter and flourSift flour, sugar, cocoa baking soda, baking powder and salt into the bowl of an electric mixer. Use paddle attachment and mix on low speed until combined. In another bowl, combine the buttermilk, oil, eggs and vanilla. With mixer on low, slowly add wet to dry. Add the coffee and stir just to combine, scrapping just to combine. Pour batter into pans and bake for 35 to 40 minutes. Cool in pans for 30 minutes, then turn them onto cooling racks.

Use Chocolate Frosting Recipe to frost. Place one layer flat side up, frost and place second layer flat side down.