



Chocolate Butter Cake

Ingredients

2 3/4 cups cake flour
3/4 cup Dutch-process cocoa powder
2 cups sugar
1 tablespoon baking powder
1/2 teaspoon salt
2 sticks butter, diced, at room temperature
1 cup whole or low-fat milk
4 large eggs
2 large egg whites
2 teaspoons vanilla extract



Directions

1. Preheat oven to 350 degrees. Coat two 8 inch cake pans with cooking spray. Dust with flour.
2. Shift the dry ingredients together into the bowl of a stand mixer. Add the butter and 1/2 cup of the milk.
3. Using the whisk attachment, mix on medium speed for about four minutes or until the mixture is smooth. Scrap the sides and bottom of the bowl with a spatula.
4. Blend the eggs, egg whites, vanilla and remaining milk in a separate bowl.
5. Add the wet ingredients into the batter in three additions. Beat for two minutes on medium speed after you add, and scrape down the bowl between each addition.
6. Divide the batter evenly between the 8 inch pans.
7. Bake for 35-40 minutes. The layers are done when a toothpick inserted into the center comes out clean.
8. Allow cake to cool in pans.
9. Remove from pans and ice with your favorite buttercream, or chocolate whipped cream.

Variations

- Add 2 teaspoons raspberry extract and reduce vanilla to 1 teaspoon.

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