



Desserts

Chocolate cake

Method

- Preheat the oven to 180C. Butter two 20cm round cake tins. Line with baking paper, then butter and flour the tins.
- Sift the flour, sugar, cocoa, baking soda, baking powder, and salt into the bowl of an electric mixer fitted with a paddle attachment and mix on low speed until combined.
- In another bowl, combine the buttermilk, oil, eggs, and vanilla. With the mixer on low speed, slowly add the wet ingredients to the dry.
- With mixer still on low, add the coffee and stir just to combine, scraping the bottom of the bowl with a rubber spatula.
- Pour the batter into the prepared tins and bake for 35 to 40 minutes, until a skewer comes out clean.
- Cool in the tins for 30 minutes, then turn them out onto a cooling rack and cool completely.
- Place 1 layer, flat side up, on a flat plate or cake stand. With a knife or spatula, spread the top with icing. Place the second layer on top, rounded side up, and spread the icing evenly on the top and sides of the cake.

Chocolate icing-

- Add cocoa to a large bowl or bowl of stand mixer. Whisk through to remove any lumps.
- Cream together butter and cocoa powder until well-combined.
- Add sugar and milk to cocoa mixture by adding 1 cup of sugar followed by about a tablespoon of milk. After each addition has been combined, turn mixer onto a high speed for about a minute. Repeat until all sugar and milk have been added.
- Add vanilla extract and espresso powder and combine well.
- If icing appears too dry, add more milk, a tablespoon at a time until it reaches the right consistency. If it appears to wet and does not hold its form, add more confectioner's sugar, a tablespoon at a time until it reaches the right consistency.

Ingredients

- Butter, for greasing the pans
- 1 3/4 cups all-purpose flour, plus more for pans
- 2 cups sugar
- 3/4 cups good cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup buttermilk, shaken
- 1/2 cup vegetable oil
- 2 extra-large eggs, at room temperature
- 1 teaspoon pure vanilla extract
- 1 cup freshly brewed hot coffee

Chocolate icing

- 1½ cups butter (3 sticks), softened
- 1 cup unsweetened cocoa
- 5 cups confectioner's sugar
- ½ cup milk
- 2 teaspoons vanilla extract
- ½ teaspoon espresso powder