

# Double Chocolate Cake

Poetry & Pies

**prep time:** 1 hour, 30 minutes

**bake time:** 25-30 minutes

**total time:** 2 hours (includes assembly time; can be broken up)

**servings:** 12-16



## Ingredients

### for the chocolate cake layers

- 1  $\frac{3}{4}$  cups (351g) granulated sugar
- 1  $\frac{2}{3}$  cups (226g) flour, sifted
- $\frac{3}{4}$  cup (75g) unsweetened cocoa powder, sifted
- 2 teaspoons (8g) baking powder
- 1 teaspoon (5g) baking soda
- $\frac{1}{2}$  teaspoon (3g) sea salt
- 2 eggs, room temperature
- 1 cup (236g) buttermilk, room temperature\*
- $\frac{1}{2}$  cup (108g) avocado oil (can sub vegetable or canola oil)
- 1 tablespoon (13g) pure vanilla extract
- 1 cup (240g) hot, light roast coffee (or hot water)

one batch [chocolate ganache buttercream](#)

## Instructions

### make the chocolate cake layers

1. Preheat your oven to 325F/165C. Lightly grease and flour two 8" to 9" cake pans (or use [baking spray](#)) and line the bottom with [parchment paper](#) or [silicone baking mats](#). This is also a great time to set your coffee to percolate (unless using hot water or espresso and hot water, which is what I do).
2. Whisk together the sugar, flour, cocoa powder, baking powder, baking soda, and salt in the bowl of your stand mixer or a large mixing bowl, sifting everything but the sugar (unless yours is fine enough to sift--go for it!). Set aside.
3. In a separate medium mixing bowl, whisk the eggs, buttermilk, oil, and vanilla together until well-blended and fully emulsified, about 1 minute.

4. Very, very slowly stream the hot coffee or water into the wet ingredients, whisking vigorously and constantly as you pour to avoid scrambling the eggs. Feel free to do this in segments if it's easier. If you do scramble some of the eggs, you can run the mixture through your fine mesh sieve to remove the cooked egg bits.
5. Using the paddle attachment, turn your stand mixer to low (or use a hand mixer) and slowly pour the wet ingredients into the dry. This should take about 30 seconds or so. The batter will clump up then thin out. Once you've poured all the wet ingredients, immediately turn off the mixer. Scrape down the bottom and sides. Beat on medium for exactly 2 minutes (set a timer).
6. Evenly divide batter between prepared pans. Bake for 25-30 minutes, until a toothpick inserted in the middle of each cake comes out with just a few moist crumbs (ideally not fully clean, as this could mean they're over baked). Check early and rotate halfway if not using convection.
7. Let cool 5-10 minutes in the pans then remove to a cooling rack to cool completely.

make the [chocolate ganache buttercream](#)

8. This can be made ahead and stored in an airtight container in the fridge for up to 2 weeks. Let come to room temperature and stir well before using.

**assemble cake**

9. One of my favorite tricks is to cut the cake layers in half (or use extra cake pans--but the baking time is greatly reduced so be careful!). This makes more room for my favorite buttercream!

Enjoy!

*Cake should be stored in a truly airtight container. If you have any leftovers, place a piece of plastic wrap right against the cut sides to seal it.*

*\*You can make the buttermilk by adding 1 tablespoon of white vinegar to a 1 cup measuring cup then filling it to the 1 cup line with room temperature whole milk. Stir and let sit 5 minutes while you prep the rest of the cake.*