



Perfect All-American Chocolate Butter Cake

by Rose Levy Beranbaum *The Cake Bible*

2.25 oz or 1/2 c + 3T unsweetened cocoa powder (lightly spooned into cup)
8.25 oz or 1 liquid c boiling water
5.25 oz or 3 large eggs (weighed without shells)
2 1/4 t vanilla (no weight measure for this)
8.25 oz or 2 1/4 c +2 T sifted cake flour (I always used well sifted organic unbleached wheat flour)
10.5 oz or 1 1/2 c sugar
1 T baking powder (no weight measure)
3/4 t salt (no weight measure)
8 oz or 1 c unsalted butter

All ingredients should be at room temperature, except boiling water.

Prepare cake pans: (2) 8" or 9" cake pans - grease the whole pan, line bottom with parchment paper and grease the paper. Flour pans.

1. Preheat oven to 350 degrees F.
2. In a medium bowl, whisk together cocoa and boiling water until smooth. Cool to room temperature.
3. In another bowl, lightly combine eggs, 1/4 of the cocoa mixture and vanilla.
4. In a large mixing bowl, combine the remaining dry ingredients and mix on low speed for 30 seconds to blend. Add the butter and remaining cocoa mixture. Mix on low speed until the dry ingredients are moistened.
5. Increase to medium speed (high speed if using a hand mixer) and beat for 1 1/2 minutes to aerate and develop the cake's structure. Scrape down the sides.
6. Gradually add the egg mixture in 3 batches, beating for 20 seconds after each addition to incorporate the ingredients and strengthen the structure. Scrape down the sides.
7. Scrape the batter into prepared pans and smooth the surface with a spatula. The pans will be about 1/2 full.



8. Bake 25 -35 minutes or until a tester inserted near the center comes out clean and the cake springs back when pressed lightly in the center. The cakes should start to shrink from the sides of the pans only after removal from the oven.

9. Let the cakes cool in the pans on wire racks for 10 minutes. Loosen the sides with a small metal spatula and invert onto greased wire racks. To prevent splitting, reinvert so that the tops are up and then cool them completely before wrapping them airtight. Finished cakes will be about 1 1/2" tall.

Store airtight: 2 days room temperature, 5 days refrigerated, 2 months frozen. Texture is most perfectly moist the same day as baking.

Neoclassic Buttercream

Makes 4 cups

4 oz or 6 large egg yolks

5.25 oz or 3/4 c sugar

5.75 oz or 1/2 liquid cup corn syrup (Wholesome Sweeteners is making their organic corn syrup again - look for it soon at the Co-op)

1 # or 2 c unsalted butter (must be softened)

1 to 2 oz or 2-4 T liqueur, [eau-de-vie](#) or vanilla

All ingredients should be at room temperature.

Have ready a 1 or 2 c greased, heat-proof glass measure near the range.

This recipe is easiest with a stand mixer, or a heavy-duty hand mixer.

1. Place egg yolks in the bowl of your stand mixer and beat until they are light in color (this will take several minutes in a stand mixer, and several more with a hand mixer).

2. Meanwhile, combine sugar and corn syrup in a small saucepan (preferably with a non-stick lining, but my stainless steel one has always worked well for me) and heat, stirring constantly until the sugar dissolves and the syrup comes to a rolling boil (the entire surface will be covered with large bubbles). *Immediately transfer the syrup to the glass measure to stop the cooking.*

3. If using a hand-held mixer, beat the syrup into the yolks in a steady stream. Don't allow syrup to fall on the beaters or they will spin it onto the sides of the bowl. If using a stand mixer, pour a small amount of syrup over the yolks with the mixer turned off. Immediately beat at high speed for 5 seconds. Continue with the remaining syrup. For the last addition, use a rubber scraper to remove the syrup clinging to the glass measure. Continue beating until



completely cook (this will take several minutes - use the time to clean your glass measure and saucepan before it gets too sticky!).

4. Gradually beat in the butter and, if desired, any optional flavoring. Place in an airtight bowl. Bring to room temperature before using. Rebeat to restore texture.

Pointers - the syrup must come to a rolling boil or the buttercream will be too thin. Don't allow the syrup to fall directly onto the stand mixer paddle as it will spin the syrup around the sides of the bowl. Using a hand mixer for this portion can make this easier.