

# Shopping List

## Bulk

Unsweetened cocoa powder

Unbleached wheat flour

Vanilla extract

Granulated sugar

Baking powder

Sea salt

## Grocery

Eggs

## Dairy

Unsalted butter



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# Perfect All-American Chocolate Butter Cake



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## INGREDIENTS

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. Use only one measuring option for this recipe or it will not turn out properly.**

## INSTRUCTIONS

*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° 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, re-invert 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.

