



Classic Chocolate Cake -- Scratch Recipe

2 cups (400g) granulated sugar
2 3/4 cup (322g) all-purpose flour
1 cup (82g) unsweetened cocoa (sift after measuring)
2 teaspoons (10g) baking soda
1/2 teaspoon (2g) baking powder
1/2 teaspoon (2g) salt
1 cup (2 sticks) (226 g) unsalted butter, softened (do not soften in microwave)
1/4 cup (54 g) vegetable oil
4 large eggs at room temperature
1 cup (220) milk
1 teaspoon (4g) vanilla extract
1 cup (220g) hot coffee, it can be instant or brewed

Preheat oven to 350 degrees

Grease and flour three 8 inch cake pans

1. In a mixing bowl, add the dry ingredients, sugar, flour, cocoa, baking soda, baking powder and salt. Whisk for 1 minute to blend.
2. Add softened butter and oil to the dry ingredients and mix on low speed until dry

ingredients are moistened. Scrape the bottom and sides of the bowl.

3. In a separate bowl, add the wet ingredients: eggs, milk and vanilla, lightly mix these with a fork to blend.

4. While the mixer is running, slowly pour the wet ingredients into the dry ingredients. Beat at medium speed until blended, scraping the bottom of the bowl at least once.

5. Slowly add the cup of hot coffee and mix until blended.

Pour into 3 prepared 8" pans and bake at 350 degrees for 25 minutes or until the center of the cake springs back to the touch and a toothpick comes out clean.

Cool the cakes 10 minutes on a rack and then turn out of pans.

CAKE TIP: To increase the moistness of layers, cool another 10 minutes and while still very warm double wrap the individual layers in plastic wrap and freeze for up to a week. To freeze longer, use plastic wrap then put into a freezer bag or wrap in aluminum foil and freeze for up to 2 months. If you need the cake right away, even freezing for a couple of hours will increase the moistness.

* Yields approx. 9 cups of batter.

This recipe also works well for cupcakes.