

# Best Chocolate Cake Ever

It's true! If you like chocolate this is the best and "moistest" cake EVER. You may just want to start your meal with dessert!

**Prep time:** 30 minutes

**Cooking time:** 45 minutes

**Serves:** 10-12

## INGREDIENTS

**Cake:**

2 cups all-purpose flour

2 cups sugar

¾ cups unsweetened cocoa powder

2 teaspoons baking powder

1 ½ teaspoons baking soda

1 teaspoon salt

1 teaspoon espresso powder

1 cup buttermilk (can also use almond or coconut milk)

½ cup vegetable oil (can also use canola or melted coconut oil)

2 large eggs

2 teaspoons vanilla extract

1 cup boiling water

**Chocolate Buttercream**

**Frosting:**

1 ½ sticks of unsalted butter, softened

½ cup unsweetened cocoa

2 ½ cups confectioners' sugar

¼ cup milk

2 teaspoons vanilla extract

½ teaspoons espresso powder

## DIRECTIONS

**Cake:**

Preheat oven to 350F.

Prepare two 9-inch cake pans by spraying with baking spray or buttering and lightly flouring pan.

Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl. Whisk until well combined. Add milk, oil, eggs and vanilla to the flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to cake batter until well combined. Distribute cake batter evenly between the two prepared cake pans.

Bake for 30-35 minutes or until a knife inserted into the middle of the cake comes out clean. Remove from the oven and allow to cool for 10 minutes, then remove from the pan to cool completely.

**Frosting:**

Add cocoa to a large bowl, whisk thoroughly to remove any lumps. With a mixer, cream together butter and cocoa powder. Add sugar and milk to cocoa mixture, adding one cup of sugar and one tablespoon of milk. Once combined, mix on high for about 1 minute. Repeat until all sugar and milk has been added.

Add vanilla extract and espresso powder and combine well. If frosting appears too dry, add more milk a tablespoon at a time until it reaches the right consistency. If it appears too wet and does not hold its form, add more confectioners' sugar a tablespoon at a time until it reaches the right consistency.

Leveling and Frosting: See Carrot Cake, page 65