Best Ever Chocolate Cake

- **Difficulty: Easy**
- **Category: Desserts**
- **Cuisine: American**
- **Cooking Method: Baking**

Servings: 14 yield(s)

Prep Time: 20 mins

Cook Time: 30 mins

Total Time: 50 mins

Ingredients:

For the cake:

- **3 cup Flour**
- **1/2 cup Cocoa powder**
- **2 tsp Baking powder**
- **1 tsp Baking soda**
- **2 cup Granulated sugar**
- **3 Eggs**
- **3/4 cup Vegetable oil**
- **1 cup Buttermilk**
- **1 cup Hot coffee**
- **1/2 tsp Kosher salt**
- **1 tsp Vanilla extract**

For the chocolate frosting:

- **340 g Butter**
- **2 cup Powder sugar**
- **1/2 cup Cocoa powder**
- **2 tsp Vanilla extract**

Instructions:

For the cake:

- **Step 1: Preheat the oven to 180 (350f) and prep two 8-inch baking pans with parchment paper.**

- **Step 2: Into a big bowl, add the flour, sugar, cocoa powder, baking powder, and baking soda. Mix well with a whisk until combined.**
- **Step 3: Add the eggs, oil, vanilla extract, and buttermilk. Mix well until combined.**
- **Step 4: Add the kosher salt and the hot coffee, mix well until the batter is smooth.**
- **Step 5: Divide the mixture into two 8-inch baking pans, we suggest using cake strips for even baking. (weight the batter for better results) and bake in a preheated oven for 25-30 minutes or until a toothpick comes out clean. Let the cake cool completely before frosting.**

For the frosting:

- **Step 1: Make the chocolate frosting: into a large bowl add room temperature butter and mix with a hand mixer or a stand mixer until the butter is light and fluffy.**
- **Step 2: Add half of the powder sugar and the cocoa powder and carefully mix until combined.**
- **Step 3: Add the other half of the powder sugar and mix until smooth.**
- **Step 4: Melt dark chocolate or semisweet chocolate and let it cool completely to room temperature.**
- **Step 5: Add the melted chocolate to the mixture and mix until well combined and smooth.**

For the assembly:

- **Step 1: Pipe a small dollop of the frosting on the surface that you will frost on. Lay the first cake layer over the frosting dot.**
- **Step 2: Pipe 1/3 of the frosting on top of the cake layer and spread an even layer.**
- **Step 3: Top with the second cake layer and frost the cake.**
- **Step 4: For decoration, smooth the sides of the cake (it shouldn’t look perfect) and make wave motions on the top of the cake for a rustic look.**