

Devil's Food Cake

This cake came out somewhat flat so the luscious frosting helped to make it high and gorgeous. I checked to see if the recipe called for 8-inch cake pans, as that would have made the layers higher but it did call for 9 inch, which is what I used. So the idea is to make tons of frosting. The texture of the cake itself was very light.

For the cake;

9 TABLESPOONS UNSWEETENED COCOA POWDER, SUCH AS
HERSHEY'S

1 ½ CUPS CAKE FLOUR (SUCH AS SOFTSILK)

½ TSP SALT

1 TSP BAKING SODA

¼ TSP BAKING POWER

1 STICK BUTTER SOFTENED TO ROOM TEMP.

1 ½ CUPS GRANULATED SUGAR

2 LARGE EGGS, AT ROOM TEMP.

½ CUP STRONG COFFEE (OR WATER)

½ CUP WHOLE OR LOW FAT MILK.

1. Adjust the oven rack to the center of the oven and preheat the oven to 350 degrees
2. Butter two 9 x 2" cake pans and line the bottoms with circles of parchment paper. Set aside.
3. Sift together the cocoa powder, cake flour, salt, baking soda and baking powder in a bowl.
4. In the bowl of a standing electric mixer, or by hand, beat together the butter and sugar about 5 minutes until smooth and creamy. Add the eggs one at a time until fully incorporated. Scrape down the sides of the bowl occasionally to be sure everything is mixed in.

5. Mix together the coffee and milk. Stir half the dry ingredients into the butter mixture, then add the coffee and milk, and then the rest of the dry ingredients

6. Divide the batter between the two prepared cake pans and bake for 25 minutes or until a toothpick inserted into the center comes out clean. Cool completely before frosting.

Butter Cream Frosting

1 ½ sticks of softened butter

@¾ pounds of confectioner's sugar

Milk to achieve needed amount and texture

This is a recipe that is imprecise and done more by guess than by exacting measurements. A hand mixer is fine. Beat up the butter until it is creamy and then add alternatively sugar by ½ cups and ½ cups milk and blend all together. Then add more of the sugar and more milk and continue in this fashion until the frosting is less buttery and more sugary, and fluffy and spreadable. You will want lots.