

# Chocolate Espresso Cake

8 Servings

Prep Time: 15 minutes

Cook Time: 35 minutes

Total Time: 50 minutes

## Ingredients

- 2 cups all-purpose flour
- 2½ cups sugar
- ¾ cup unsweetened cocoa powder  
(Don't mix next two up)
- 2 teaspoons baking **powder**
- 1½ teaspoons baking **soda**
- ½ teaspoon salt
- 1.5 teaspoons espresso powder
- 1 cup milk
- ½ cup vegetable or canola oil
- 2 eggs
- 2 teaspoons vanilla extract
- 1 cup boiling water



## Instructions

1. Preheat oven to 350° F. Prepare two 9-inch cake pans by spraying with baking spray or buttering and lightly flouring.
2. Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl or the bowl of a stand mixer. Whisk through to combine or, using your paddle attachment, stir through flour mixture until combined well.
3. Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and

carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter.

4. Distribute cake batter evenly between the two prepared cake pans (weight is 2lbs 10oz each). Bake for 30-35 minutes, until a toothpick or cake tester inserted in the center comes out clean.

5. Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.

6. Frost cake with Chocolate Buttercream Frosting.

## Notes

1. The cake batter will be very thin after adding the boiling water. This is correct and results in the most delicious and moist chocolate cake I've ever tasted!

# Chocolate Espresso Buttercream Icing

## Ingredients

1½ cups butter (3 sticks), softened

1 cup unsweetened cocoa

5 cups confectioner's sugar

½ - ¼ cup milk

2 teaspoons vanilla extract

1 teaspoon espresso powder

## Instructions

1. Add cocoa to a large bowl or bowl of stand mixer. Whisk through to remove any lumps.

2. Cream together butter and cocoa powder until well-combined.

3. Add sugar and milk to cocoa mixture by adding 1 cup of sugar followed by about a tablespoon of milk. After each addition has been combined, turn mixer onto a high speed for about a minute. Repeat until all sugar and milk have been added.

4. Add vanilla extract and espresso powder and combine well.
5. 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 confectioner's sugar, a tablespoon at a time until it reaches the right consistency.