

# Chocolate Layer Cake Rounds

DESSERTS OR BAKED GOODS

CHOCOLATE

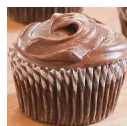
CAKES

This cake is decadent and tender.

SERVES 12

## WHY THIS RECIPE WORKS

For a twist on the classic chocolate-covered strawberries, we paired rich chocolate cake rounds with strawberry buttercream. Frozen strawberries were a convenient option to flavor the frosting, but fresh were essential for the cake's topping... *Read More*

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## GATHER YOUR INGREDIENTS

- ☐ 1 ½ cups (7½ ounces)  
all-purpose flour
- ☐ 1 teaspoon baking soda
- ☐ ½ teaspoon baking powder

- ☐ ¼ teaspoon salt
- ☐ 1 ¼ cups boiling water
- ☐ 4 ounces  
unsweetened chocolate,  
chopped
- ☐ ½ cup (1½ ounces)  
Dutch-processed cocoa  
powder
- ☐ 1 teaspoon instant  
espresso powder or instant  
coffee powder
- ☐ 10 tablespoons  
unsalted butter, softened
- ☐ 1 ½ packed (10½ ounces)  
light brown sugar
- ☐ 3 large eggs, room  
temperature
- ☐ ½ cup sour cream, room  
temperature
- ☐ 1 teaspoon vanilla extract

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[View Nutritional Information](#)

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## BEFORE YOU BEGIN

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For an accurate measurement of boiling water, bring a full kettle of water to a boil and then measure out the desired amount. We use this recipe as the base in our Chocolate Strawberry Cake.

1

## INSTRUCTIONS

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Adjust oven rack to middle position and heat oven to 350 degrees. Grease two 9-inch or three 8-inch round cake pans, line with parchment paper, grease parchment, and flour pans. Whisk flour, baking soda, baking powder, and salt together in bowl. In second bowl, whisk boiling water, chocolate, cocoa, and espresso powder until smooth.

2

Using stand mixer fitted with paddle, beat butter and sugar on medium-high speed until pale and fluffy, about 3 minutes. Add eggs, one at a time, and beat until combined. Add sour cream and vanilla and beat until incorporated.

3

Reduce speed to low and add flour mixture in 3 additions, alternating with chocolate mixture in 2 additions, scraping down bowl as needed. Give batter final stir by hand.

4

Divide batter evenly between prepared pans and smooth tops with rubber spatula. Bake until toothpick inserted in center comes out clean, 15 to 20 minutes (for 8-inch pans) or 25 to 30 minutes (for 9-inch pans), rotating pans halfway through baking.

5

Let cakes cool in pans on wire rack for 10 minutes. Remove cakes from pans, discarding parchment, and let cool completely on rack, about 2 hours.



Recipe developed for the February / March 2020 issue.  
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