martha stewart

One-Bowl Chocolate Cake

★★★★☆

Birthday? Anniversary? Going-away party?
This super-easy, one-bowl layer cake is the
perfect dessert for any gathering of chocolate
buffs.

Prep: 25 mins

Total: 1 hr 25 mins

Yield: Serves 12

Ingredients

Softened unsalted butter, for
pans

1 1/2 cups unbleached all-
purpose flour, plus more for
pans

1 1/2 cups sugar

3/4 cup Dutch-process cocoa
powder

3/4 teaspoon baking powder

3/4 teaspoon baking soda

1 1/4 teaspoons kosher salt
(we use Diamond Crystal)

2 large eggs, room
temperature

3/4 cup low-fat buttermilk,
room temperature

3/4 cup hot tap water

2 teaspoons pure vanilla
extract

6 tablespoons vegetable oil

Chocolate Frosting for One-
Bowl Chocolate Cake

Directions

Step 1
Preheat oven to 350°F. Butter two 8-by-2-inch round cake pans;
dust with flour, tapping out excess. In a large bowl, whisk
together flour, sugar, cocoa, baking powder, baking soda, and
salt. Whisk in eggs, buttermilk, water, vanilla, and oil.

Step 2
Divide batter evenly between prepared pans. Bake until tops
spring back when lightly pressed, about 30 minutes. Transfer
pans to a wire rack; let cool 15 minutes. Invert cakes onto rack,
remove parchment, then turn top-side up (to prevent sticky tops
from sticking to rack); let cool completely.

Step 3
Spread 1 1/2 cups frosting over top of one cooled cake layer.
Top with remaining layer. Spread a thin coat (about 1 cup) of
frosting over top and sides of cake to create a "crumb coat."
Refrigerate about 20 minutes, then frost top and sides of cake
with remaining frosting. (For a more refined look, trim domed
top of cake flat before layering and frosting.)

Cook's Notes
Unfrosted cake layers can be stored, wrapped in plastic, at room
temperature or refrigerated overnight. Frosted cake can be
refrigerated overnight.