

Blue Ribbon Winning Chocolate Layer Cake

A two-layer chocolate cake that will be perfect for a child's birthday or brunch. Top it with a white buttercream, seven-minute frosting or even a fudge frosting for the chocoholic in us all.

Preheat oven to 350°F

Two 8-inch round cake pans, prepared with non-stick spray

Yield: 12 servings

2 cups	cake flour
6 tbsp	Dutch Process cocoa powder
1 tsp	baking soda
1/2 tsp	sea salt
1/2 cup	unsalted butter, room temperature
1-1/4 cups	granulated sugar
1 tsp	pure vanilla extract
2 large	eggs, room temperature
1 cup	whole milk

1. In a bowl, whisk together cake flour, cocoa powder, baking soda and salt. Set aside.
2. In mixing bowl with paddle attachment on medium speed, cream butter and sugar until light and fluffy, about 3 minutes. Scrape sides down with a rubber spatula. Add vanilla and eggs, blending until completely incorporated.
3. Add the flour mixture into butter mixture in three additions alternating with the milk in two additions.
4. Divide into prepared cake pans and smooth evenly, place in preheated oven and bake until a toothpick inserted into the center comes out clean, between 35 and 40 minutes. Cool in pans for 10 minutes and then invert onto a rack to cool completely.
5. After cooled completely, 2 to 3 hours, wrap in plastic wrap and then foil. Place in freezer for 8 to 10 hours.
6. Prepare icing. Ice cake directly out of the freezer for ease.