

# Modern Chocolate Cake

## Ingredients:

1¾ cups (227 g) all-purpose flour  
2 cups (400 g) sugar  
6 tablespoons (30 g) Dutch process cocoa powder  
6 tablespoons (30 g) unsweetened natural cocoa powder  
1 teaspoon baking powder  
2 teaspoons baking soda  
1¼ teaspoons fine sea salt  
½ cup plus 1 tablespoon (114 g) vegetable oil  
¾ cup (173 g) full-fat buttermilk  
¼ cup (57 g) sour cream  
2 large eggs (100 g)  
1¼ teaspoons vanilla bean paste  
1 cup (230 g) hot coffee

## Directions:

### Step 1

Preheat the oven to 340°F. Spray two 6 by 3-inch round baking pans with baking spray with flour.

### Step 2

In the bowl of a stand mixer fitted with the paddle attachment, combine the flour, sugar, cocoa powders, baking powder, baking soda, and salt. Mix on low speed for about 30 seconds. In a separate bowl, whisk together the oil, buttermilk, sour cream, eggs, and vanilla bean paste.

### Step 3

With the mixer running on low speed, add the wet mixture to the dry and mix just until combined. Carefully stream in the hot coffee and mix until combined, pausing once to scrape down the sides of the bowl. The batter will look very runny.

### Step 4

Divide the batter between the prepared pans and bake for about 45 minutes, or until a skewer inserted into a cake comes out clean. Let the cakes cool in the pans for 20 to 30 minutes before inverting onto wire racks to cool completely.