

Classic Chocolate Cake

Ingredients:

4 ounces unsweetened chocolate, chopped
¼ cup (¾ ounce) Dutch-processed cocoa powder
1¾ cups (12¼ ounces) sugar
1¾ cups (8¾ ounces) all-purpose flour
1½ teaspoons baking soda
1 teaspoon salt
1 cup buttermilk
2 teaspoons vanilla extract
4 large eggs plus 2 large yolks, room temperature
12 tablespoons unsalted butter, cut into 12 pieces and softened
5 cups chocolate frosting

Directions:

Step 1: Adjust oven rack to middle position and heat oven to 350 degrees. Grease two 9-inch round cake pans, line with parchment paper, grease parchment, and flour pans.

Step 2: Combine chocolate, hot water, and cocoa in medium heatproof bowl set over saucepan filled with 1 inch barely simmering water, making sure that water does not touch bottom of bowl and stirring with heat-resistant rubber spatula until chocolate is melted, about 2 minutes. Add ½ cup sugar to chocolate mixture and stir until thick and glossy, 1 to 2 minutes. Remove bowl from heat; set aside to cool.

Step 3: Whisk flour, baking soda, and salt together in medium bowl. Combine buttermilk and vanilla in second bowl. Using stand mixer fitted with whisk attachment, whip eggs and yolks on medium-low speed until combined, about 10 seconds. Add remaining 1¼ cups sugar, increase speed to high, and whip until light and fluffy, 2 to 3 minutes. Fit stand mixer with paddle. Add cooled chocolate mixture to egg mixture and mix on medium speed until thoroughly combined, 30 to 45 seconds, scraping down bowl as needed. Add butter, 1 piece at a time, mixing for about 10 seconds after each addition. Add flour mixture in 3 additions, alternating with buttermilk mixture in 2 additions, mixing until incorporated after each addition (about 15 seconds) and scraping down bowl as needed. Reduce speed to medium-low and mix until batter is thoroughly combined, about 15 seconds. Give batter final stir by hand.

Step 4: Divide batter evenly between prepared pans and smooth tops with rubber spatula. Bake until toothpick inserted in center comes out with few moist crumbs attached, 25 to 30 minutes, switching and rotating pans halfway through baking. 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. (Cake layers can be stored at room temperature for up to 24 hours or frozen for up to 1 month; defrost at room temperature.)

Step 5: Line edges of cake platter with 4 strips of parchment paper to keep platter clean. Place 1 cake layer on platter. Spread 1½ cups frosting evenly over top, right to edge of cake. Top with second cake layer, press lightly to adhere, then spread remaining frosting evenly over top and sides of cake. Carefully remove parchment strips before serving.