

Dark Chocolate Cake + Swiss Buttercream Meringue



Dark Chocolate Cake

Ingredients:

1 3/4 cups all-purpose flour
2 cups granulated sugar
3/4 cup premium dark cocoa powder (*Cacao Barry Extra Brute Cocoa Powder is what was used in the original recipe, but we used another just fine*)
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
2 eggs
1 cup strong black coffee
1 cup buttermilk, room temperature
1/2 cup vegetable oil
1 tablespoon pure vanilla extract

Preheat oven to 350 F. Prepare three (3) 8" cake pans with butter and flour or parchment paper. In bowl of electric mixer, sift all dry ingredients. Add all remaining ingredients to bowl with the dry ingredients and with paddle attachment on mixer, mix for 2 minutes on medium speed (you may need the

plastic splashguard that comes with mixer) and pour into prepared pans. Batter will be liquidy.

Bake for 20 minutes and rotate pans in oven. Cakes are done when toothpick or skewer comes clean--approximately 35 minutes. Try not to overbake. Cool on wire racks for 20 minutes then gently invert onto racks until completely cool.

Swiss Meringue Buttercream

You will need approximately 2 times the Swiss Meringue Buttercream recipe for this cake. It takes quite a bit of time to make but you can make it first and freeze it.

Ingredients:

5 large egg whites (30g each--total 150g)
1 cup plus 2 tablespoons superfine granulated sugar
1 pound (4 sticks) unsalted butter, softened, cut into cubes
2 teaspoons pure vanilla extract
Pinch of salt

Wipe the bowl of an electric mixer with paper towel and vinegar, to remove any trace of grease. Add egg whites and sugar, and simmer over a pot of water (not boiling), whisking constantly, until temperature reaches 140 degrees F, or if you don't have a candy thermometer, until the sugar has completely dissolved and the egg whites are hot.

With whisk attachment of mixer, begin to whip until the mixture is thick, glossy, and cool. Switch over to paddle attachment and, while mixing on medium speed continuously, add softened butter in chunks until incorporated, and mix until it has reached a silky smooth texture (if curdles, keep mixing and it will come back to smooth). Add vanilla and salt, mix well. You can also add a wide variety of flavorings, extracts, and more.

Keep in airtight container in refrigerator for up to one week, leaving out at room temperature when needed, rewhipping in mixer for 5 minutes.

Can freeze for up to 6-8 weeks. Makes approximately 5 cups of buttercream.

Recipe by Sweetapolita

<http://sweetapolita.com/2010/11/rich-ruffled-chocolate-celebration-cake/>

Photo from MadeForJen