

Buttermilk Chocolate Cake

If you care for chocolate cake, this is the recipe that you definitely want to try..the cake is rich, moist and super chocolatey...with a hint to coffee.



BUTTERMILK CHOCOLATE CAKE

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This cake is delicious, somehow light and at the same time

kind of fudge...I cannot explain...it is perfect as it is or you can "dress it up" by serving with a dollop of freshly whipped cream, drizzled with a caramel sauce, maybe a salted one or if you are in the mood for more exquisite one with miso caramel sauce (recipe coming next week)...it is really up to you. My suggestion is if you are just serving as it is you might want to increase slightly the amount of sugar, although my husband said it was good without extra.

The instant coffee give a deep flavor to the cake, and again you can add more or less according to your guests as you do not want too much coffee for kid's birthday cake.

The recipe in spite of using a double boiler while whisking the whole eggs is it pretty simple. Just make sure that you have all the ingredients ready and it will be a piece of cake.

This recipe was adapted from here.

Ingredients:

- 43 g all-purpose flour
- 53 g cake flour
- 3 g baking soda
- 2 g baking powder
- 1.5 g salt
- 55 g dark chocolate
- 10 g unsweetened cocoa powder
- 1 to 1 $\frac{1}{2}$ teaspoon instant coffee
- 1 $\frac{1}{2}$ teaspoon vanilla extract
- 55 ml water, hot
- 75 g butter at room temperature
- 2 large eggs, approximately 110g
- 80 g sugar
- 110 g buttermilk





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Method:

In a small bowl sift together the flour, baking soda, baking powder and the salt and set that aside.

In a double boiler melt the dark chocolate. While the chocolate is melting whisk together the cocoa powder, instant coffee and vanilla with the hot water.

Once the dark chocolate is melted (you might want to add $\frac{1}{2}$

tablespoon milk) add the butter and the cocoa mix, whisk until smooth and set aside.

In the double boiler add the eggs and sugar, mix well until all the sugar is dissolved. Keep whisking the eggs in the double boiler until the eggs are warm to the touch. Remove from the double boiler and keep whisking from medium to high speed until ribbon stage.

Add the melted chocolate and cocoa powder mixture to the whipped egg, and mix until it is all uniform.

Alternate the dry ingredients with the buttermilk, beginning with the dry ingredients and ending with the dry, add approximately half of the buttermilk at the time.

Mixing gently just until incorporated. Pour the batter in a 8 inch round pan or similar size. Tap the pan against the counter to remove the air bubbles trapped in the batter.

Bake in a preheated oven at 350F for approximately 30 to 40 minutes until a wooden stick comes out clean or bounces back to a gently touch on the top surface of the cake.

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I hope you get to try this simple recipe for chocolate cake during this holiday season. If you enjoy this recipe, you might want to check on the Almond Flour Chocolate Cake recipe.

Thank you for stopping by Color Your Recipes...have a colorful week!