

All-American Chocolate Butter Cake

Ingredients	Two 9" cakes	
Unsweetened Cocoa Powder	½ cup + 3 tablespoons	2 ¼ ounces
Boiling water	1 cup	8 ¼ ounces
Whole Eggs	3 each	5 ¼ ounces
Vanilla Extract	2 ¼ teaspoons	To Taste (9 grams)
All-Purpose Flour	2 ¼ cups + 2 tablespoons	8 ¼ ounces
Sugar	1 ½ cups	10 ½ ounces
Baking Powder	1 tablespoon	15 grams
Salt	¾ teaspoon	5 grams
Room Temperature Unsalted Butter	1 cup	8 ounces

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Whisk together the boiling water and cocoa powder until smooth and cool to room temperature.
4. In another bowl, combine the eggs, ¼ of the cocoa mixture, and vanilla.
5. In your electric bowl combine the remaining dry ingredients and mix on low speed with the paddle attachment to blend. Add the butter and the remaining cocoa mixture and mix on low speed until the ingredients are moistened.
6. Increase to medium to medium-high speed and beat for 1 ½ minutes to aerate.
7. Scrape down the sides and gradually add the egg mixture.
8. Pour into two prepared 9" cake pans (lined with parchment paper and sprayed with pan release) and bake at 350 degrees F for 25-35 minutes or until a toothpick or knife inserted into the center of the cake comes out clean (tests done).
9. Cool on wire racks in the pans for 10 minutes then release onto wire racks lightly sprayed with pan release.
10. Store tightly wrapped with plastic wrap at room temperature for 2 days, 5 days refrigerated, or 2 months frozen.