



Chocolate Cake with Peanut Butter Buttercream Frosting

CHOCOLATE CAKE

Adapted from Hershey's Perfectly Chocolate Chocolate Cake

INGREDIENTS

3 1/2 cups all-purpose flour	3 tsp baking soda	1 cup vegetable oil
4 cups sugar	2 tsp salt	4 eggs
1 1/2 cups unsweetened cocoa powder	2 tsp espresso powder	2 TBS vanilla extract
3 tsp baking powder	2 cups milk	2 cups boiling water

HOW TO MAKE:

- Preheat oven to 350° F. Grease and flour three 9" cake pans
- Add the flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder in a large mixing bowl of a stand mixer and combine by using the paddle attachment, stir through flour mixture until it is well combined.
- Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined.
- Reduce speed and carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter.
- Fill each of the three prepared cake pans about 2/3 full with the cake batter and bake for 55- 60 minutes or until a toothpick or cake tester inserted in the center comes out clean.
- Remove from the oven and allow to cool for 8 minutes. Remove from the pan and cool completely.
- Frost cake with Peanut Butter- Buttercream Frosting (see recipe below).

PEANUT BUTTER BUTTERCREAM FROSTING

INGREDIENTS

2 cups (4 sticks) unsalted butter brought to room temperature	6-7 cups of confectioners' sugar (powdered sugar)
2 cups creamy peanut butter	9-10 TBS heavy cream
2 TBS vanilla extract	1/2 tsp salt

HOW TO MAKE:

- Cream butter using a paddle attachment.
- Add peanut butter and beat until well mixed.
- Add vanilla and beat until combined
- Add confectioners' sugar a cup at a time, alternating with heavy cream.
- Add the salt and whip on medium high speed for 2-3 minutes until frosting is light and fluffy.