

Chocolate Buttermilk Layer Cake

Frosting

7 oz chocolate chips
½ cup (1 stick) unsalted butter
1 tablespoon vanilla
1 ¼ cup sugar
1 cup whipping cream

Bring sugar and cream to boil in heavy 3-quart saucepan, stirring until sugar dissolves. Reduce heat and simmer 6 minutes, stirring frequently. Remove from heat. Add chocolate, butter, and vanilla and stir until melted. Cover mixture and refrigerate until well chilled. When chilled, beat until fluffy.

Cake

2 ½ cups flour
1 ½ cup unsweetened cocoa powder
2 teaspoons baking soda
¾ teaspoon salt
2 ¼ cups sugar
1 cup (2 sticks) unsalted butter
2 large eggs
2 cups buttermilk
1 teaspoon vanilla

Preheat oven to 350 F. Butter three round pans and line with wax paper, butter the wax paper.

Process sugar, butter, and eggs until creamy, about 2 minutes, stopping once to scrape down sides of work bowl. With machine running, pour buttermilk and vanilla through feed tube and process 10 seconds. Scrape down sides of work bowl. Spoon flour, cocoa powder, baking soda, and salt into the mixture and blend until creamy. Divide batter among prepared pans. Bake until toothpick comes out clean, about 30 minutes. Cool in pans 10 minutes. Invert onto racks. Cool completely. Add frosting.