

CHOCOLATE CAKE

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN

INGREDIENTS

1 TABLESPOON BUTTER
2 TABLESPOONS UNSWEETENED COCOA
2 CUPS ALL PURPOSE FLOUR
1 TEASPOON BAKING SODA
1/2 TEASPOON CAYENNE
1/4 TEASPOON KOSHER SALT
5 OZ SEMI-SWEET CHOCOLATE
1/4 CUP INSTANT ESPRESSO POWDER
1/2 CUP DARK RUM
1 CUP UNSALTED BUTTER
1 1/2 CUPS SUGAR
1/2 CUP BROWN SUGAR
1 TEASPOON VANILLA
3 EGGS

DETAILS

325°
35 MINUTES

2 9" ROUND CAKE
PANS
BUTTERED & DUSTED
WITH COCOA
BOTTOM LINED WITH

HERE'S HOW

1 SIFT TOGETHER FLOUR, BAKING SODA, CAYENNE AND SALT, SET ASIDE.

2 MELT CHOCOLATE, SET ASIDE.

3 PUT INSTANT ESPRESSO IN 2 CUP MEASURE, ADD 2 TABLESPOON BOILING WATER, STIR UNTIL DISSOLVED, ADD COLD WATER TO FILL MEASURE TO 1 1/2 CUP MARK, ADD RUM TO FILL TO 2 CUP MARK.

4 CREAM BUTTER, SUGAR, BROWN SUGAR AND VANILLA. ADD EGGS, ONE AT A TIME, BEATING WELL AFTER EACH ADDITION.

4 ADD COOLED MELTED CHOCOLATE, USE SPATULA TO ALTERNATELY STIR IN FLOUR AND COFFEE/RUM MIXTURE IN THIRDS. BATTER MAY LOOK CURDLED.

5 POUR BATTER INTO PREPARED PANS, BAKE UNTIL TOPS OF CAKES ARE SPRINGY AND A TOOTHPICK STUCK INTO CENTER COMES OUT DRY. COOL CAKE IN PAN FOR 15 MINUTES BEFORE TIPPING OUT ONTO WIRE RACK TO COOL COMPLETELY.

NOTE: DRIZZLE EACH LAYER WITH 1 TABLESPOON DARK RUM OR COFFEE LIQUEUR FOR EVEN MORE FLAVOR BEFORE FROSTING CAKE. COLD, UNSWEETENED COFFEE CAN BE SUBSTITUTED FOR THE RUM AND APRICOT JAM CAN BE USED TO MOISTEN THE CAKE.