



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Chocolate Buttermilk Cake

3 c unbleached all-purpose flour
2 1/2 c sugar
1 T + 1 1/2 tsp baking soda
1/2 tsp salt
1 c unsweetened cocoa powder, best quality
1 1/3 c canola oil
1 1/2 c buttermilk
3 large eggs
1 1/2 c freshly brewed, extra-strong hot coffee
1 tsp vanilla
24 oz chocolate chips
1 1/2 c heavy whipping cream

Preheat oven to 350 degrees. Spray two 9-inch cake pans with nonstick spray, then line with parchment paper.

Place flour, sugar, baking soda, salt, and cocoa in a large mixing bowl. using an electric mixer, mix on low to combine. Keeping the mixer on low, add oil, buttermilk, then eggs one at a time. Add hot coffee in a thin stream, pouring down the side of the bowl. Add vanilla and mix until batter is smooth. Divide into pans and bake until a toothpick comes out with moist crumbs, about 35- 40 minutes. Let cool in pans for at least 20 minutes.

Create a double boiler and bring water in the bottom pan to a boil. Place chocolate chips and cream in a pan set atop the simmering water. Allow mixture to melt. When chocolate has melted, stir with a whisk. Allow mixture to cool to room temperature.

Remove cakes from pans and place one layer on a serving plate. Trim the top away to flatten out the surface and place a scoop of ganache in the middle. Smooth it out to the edges with a spatula. Trim the top off the other layer of cake and center it on the first layer, pressing gently. Spread ganache on the top and all around the sides. If you would like to add a second layer of ganache, refrigerate the cake for no more than 15 minutes before adding a second coat. Decorate like a sailboat.