Old-Fashioned Chocolate Layer Cake

Description

This recipe is from a Cook's Illustrated, March & April 2006 magazine.

I never made it until 2019....Boy or Boy, it was surely worth the wait. I really like this cake, especially when I make a four layer cake out of it and use strawberry jam as the filling.

BE SURE TO USE A 2 INCH HIGH PAN

Summary

Yield: 16
Source: Cook?s Illustrated Magazine, March & April 2006
Prep Time: 15 minutes
Category: Cakes
Cuisine: American

Ingredients

- 12 tbsps Unsalted butter, very soft
- 1 3/4 cups all purpose flour
- 4 ozs Unsweetened chocolate, coarsley chopped
- 1/4 cup Dutch processed cocoa powder
- 1/2 cup hot water
- 1 3/4 cups sugar
- 1 1/2 tsps baking soda
- 1 tsp salt
- 1 cup buttermilk
- 2 tsps vanilla
- 4 large eggs
- 2 large egg yolks
- FOR THE FROSTING:
- 16 ozs Semisweet chocolate, finely chopped
- 8 tbsps butter
- 1/3 cup sugar
- 2 tbsps corn syrup
- 2 tsps vanilla
- 1/4 tsp salt
- 1 1/4 cups Cold heavy cream

Instructions

Pre-heat oven to 350°

Grease and flour two 9 inch round by 2 inch high pans.

Combine chocolate, cocoa powder, and hot water in heatproof bowl and set over sauce pan containing 1 inch of simmering water. Stir with spatula until chocolate is melted(about 2 minutes).

Add 1/2 cup sugar to the mixture and stir until it's thick and glossy(1 to 2 minutes).

Remove from heat and let cool.

Whisk flour, baking soda and slat in a medium bowl.

Combine buttermilk and vanilla in small bowl.

In the bowl of mixer fitted with a whisk, whisk the eggs and yolks on medium until combined (about 10 seconds). Add the remaining 1 1/4 cup sugar, increase to high and whisk until light and fluffy (2 to 3 minutes).

Replace whisk with paddle. Add the cooled chocolate mixture to the egg/sugar mixture and mix on medium until thoroughly incorporated (30 to 45 seconds), pausing to scrape bowl.

Add softened butter one tablespoon at a time miixing about 10 seconds after each addition.

Add 1/3 of flour mixture followed by half of buttermilk mixture and mix until incorporated (about 15 seconds).

Repeat using half of remaining flour mixture and all of remaining butter mixture (batter will look as though separated).

Scrape bowl and add remaining flour.

Mix at medium until thoroughly combined, about 15 seconds.

Remove bowl and fold batter once or twice.

Divide into prepared pans and smooth batter.

Bake for 25 to 30 minutes and test with toothpick.

Cool in pans for 15 minutes and then invert onto wire racks.

Cool for 45 to 60 minutes before icing.

To make frosting:

Melt chocolate in bowl over 1 inch of simmering water.

Remove and set aside.

Heat butter in small saucepan until melted. Add sugar, corn syrup, vanilla and salt. Stir until sugar is dissolved, about 4 to 5 minutes.

Add melted chocolate, butter mixture and cream to clean bowl of standing mixer and stir to thoroughly combine.

Place mixer bowl over ice bath and stir constantly until frosting is thick and just beginning to harden against the sides of the bowl.

Place bowl on stand mixer with paddle and beat until light and fluffy(1 to 2 minutes).

Stir by hand until completely smooth.

This is enough to fill and frost a two layer cake. It would be too much if you using jam between layers.

Notes

This is a bit complicated.

Don't kid yourself, it's a difficult recipe to follow, but if you follow the directions carefully, you'll be more than satisfied with the result.