

Salt and Serenity

Chocolate Cake

This recipe comes from “Pleasures of Your Food Processor” by Noreen Gilletz. For the instant coffee in the cake and icing, I like to use instant espresso powder. I can usually find it at Nicastros. It really gives a jolt of coffee flavour.

Cake

2/3 cup unsweetened cocoa powder
2 ¼ cups all-purpose flour
2 cups sugar
1 ½ teaspoons baking powder
1 ½ teaspoons baking soda
¾ teaspoons salt
1 ½ teaspoons instant coffee or instant espresso powder
1 ½ cups whole milk
3 eggs
1 ¼ cups vegetable oil

Icing

1 teaspoon instant coffee or instant espresso powder
1 tablespoon boiling water
1 cup unsalted butter, at room temperature
2 cups icing sugar
¼ teaspoon vanilla extract
1/3 cup unsweetened cocoa powder
2-3 tablespoons milk

1. Preheat oven to 350° F. Butter and flour two 9-inch round baking pans and set aside.
2. Combine all the dry ingredients for the cake in the food processor bowl and process with the steel knife until well blended, about 10 seconds. Add milk and eggs. Start processor and pour oil through the top while the machine is running. Process batter for about 45 seconds.
3. Pour batter into prepared pans, and bake the layers for about 30 –35 minutes, until cake tests done. Cool on a rack for about 20 minutes before removing cake from pans. Let cakes cool completely before icing.
4. Dissolve coffee in boiling water. Put steel knife in the food processor bowl and add all the icing ingredients. Process until smooth and blended, about 20 seconds. Scrape down sides of bowl once or twice.

5. Place one layer of cake on serving platter. Cut 4 small strips of waxed paper and slide them under each side of the cake to keep platter clean while icing. Spread about $\frac{1}{4}$ of the icing onto the top of the first layer. Cover with the second layer and proceed to ice the sides and then top of the cake. Remove waxed paper strips and refrigerate until serving time.