

Salt and Serenity

Jamie's Chocolate Birthday Cake

This recipe is adapted from "Pleasures of Your Food Processor" by Noreen Gilletz.

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
¼ cup cold espresso or very strong coffee
1 ¼ cups whole milk
3 eggs
1 ¼ cups vegetable oil

Icing

2 Tablespoons espresso or very strong coffee
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. Spray two 9-inch round baking pans with cooking spray (ie: PAM) 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, coffee 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 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. 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.