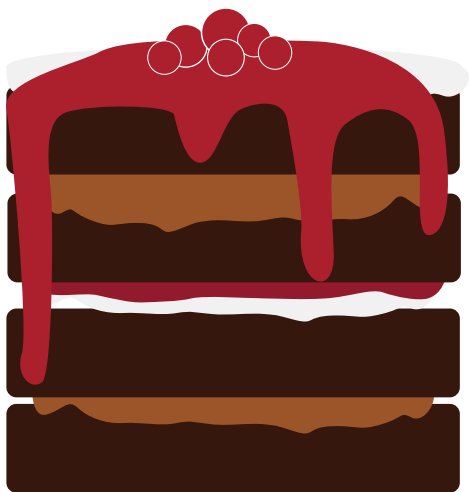


128
john st.



CHOCOLATE LAYER CAKE
w. CHOCOLATE CHERRY BUTTERCREAM
WHIPPED CREAM & CHERRY PRESERVE

FOR THE BATTER /

- 1 3/4 cups all-purpose flour, plus more for pans
- 2 cups sugar
- 3/4 cups good cocoa powder
- 2 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 1 cup buttermilk, shaken
- 1/2 cup vegetable oil
- 2 extra-large eggs, at room temperature
- 1 tsp pure vanilla extract
- 1 cup freshly brewed hot coffee

- 1 / Preheat the oven to 350°F. Butter two 8-inch x 2-inch round cake pans. Line with parchment paper, then butter and flour the pans. Set aside.
- 2 / Sift the flour, sugar, cocoa, baking soda, baking powder, and salt into a large bowl. To fully combine, mix the dry ingredients with an electric mixer low speed.
- 3 / In another bowl, combine the buttermilk, oil, eggs, and vanilla.
- 4 / With the mixer on low speed, slowly add the wet ingredients to the dry ingredients.
- 5 / Add the coffee to the mixture and stir just to combine, scraping the bottom and sides of the bowl with a rubber spatula as needed.
- 6 / Pour the batter into the prepared pans. Bake for 35 to 40 minutes, until a cake tester comes out clean.
- 7 / Cool in the pans for 30 minutes, then turn them out onto a cooling rack and cool completely.

FOR THE BUTTERCREAM /

- 6 oz semisweet chocolate
- 2 sticks unsalted butter, at room temperature
- 1 extra-large egg yolk, at room temperature
- 1 tsp pure vanilla extract
- 1 1/4 cups sifted confectioners' sugar
- 1 tbsp instant coffee powder
- 1 cup high quality cherry preserves

- 1 / Chop the chocolate and melt, either in the microwave or by placing it in a heat-proof bowl set over a pan of simmering water. Stir until just melted and set aside until cooled to room temperature.
- 2 / Beat the butter on medium-high speed until light yellow and fluffy, about 3 minutes.
- 3 / Add the egg yolk and vanilla and continue beating for 3 minutes.
- 4 / Turn the mixer to low, gradually add the confectioners' sugar, then beat at medium speed, scraping down the bowl as necessary, until smooth and creamy.
- 5 / Dissolve the coffee powder in 2 tsp hot tap water. On low speed, add the chocolate and coffee to the butter mixture and mix until blended.
- 6 / Stir in the cherry preserve, set aside.

ADDITIONAL NEEDS / 2 cans cherry pie filling & Whipped cream

ASSEMBLY /

- 1 / After the cakes are completely cooled, level all of the layers (so they stack well).
- 2 / Place 1 layer on a plate and cover the top of the cake with the chocolate cherry buttercream (set aside a bit of the prepared butter cream if you wish to ice the exterior of the cake after assembly).
- 3 / Place the next cake layer on top.
- 4 / Using a rubber spatula, coat the exterior of the cake with the chocolate cherry buttercream.
- 5 / Spoon the whipped cream on the top of that layer and spread to the edge.
- 6 / Spoon the cherry preserve on top of the whipped cream and carefully push small sections of the preserve towards to edge and allow to fall.