

- Everybody should have a chocolate cake recipe like this one in their recipe collection, an easy one bowl, no mixer needed chocolate cake with a super moist and tender crumb. You can make it as a layer cake, you can make it as a 9 by 13, super versatile, and it is hands down the best chocolate cake you'll ever have. Hi, I'm Lindsay from Life, Love and Sugar, and today we're making a chocolate cake. All right, so to get started, we'll combine our dry ingredients. We've got our all-purpose flour, sugar, cocoa powder, baking soda, and salt. Now we'll mix these together. Now we're gonna add our eggs, vegetable oil, and our buttermilk. You could also use regular milk, but the buttermilk does make the cake a little more tender. And we'll stir all this together. All right, now we'll add our hot water, and our vanilla extract. You wanna make sure you make your water nice and hot. That heat helps the cocoa powder bloom and gives you that nice intense chocolatey flavor. All right, there you go. It's a very thin cake batter, but it's full of moisture that's gonna give you that amazing chocolate cake. Now we're ready to add it to our cake pans. I've got my three eight-inch cake pans. They're already sprayed with nonstick baking spray. I'm gonna add a parchment circle to the bottom of each. It's just gonna help make it easier to turn your cakes out of your pans after they've baked. And then I like to use a food scale to measure out my cake batter to make sure that they all have the same amount of cake batter, so my cake layers are even and they bake evenly and they don't have one baking longer than the other. All right, now we're ready to pop our cakes in the oven. They actually bake at a lower temperature than normal. They bake at 300 degrees, so it's kind of a slow bake, slow rise, also adds to its moisture. And we're gonna bake these for about 30 to 35 minutes. All right, so once your cakes are baked and cooled, you can make your chocolate buttercream frosting. We're gonna add our butter to our mixer bowl. I'm just gonna pop this on the mixer and beat it until it's smooth and creamy. All right, so now we'll add about half of our powdered sugar. All right, now we're gonna add our vanilla extract and a couple tablespoons of heavy whipping cream. And we'll mix that all together. All right, now we'll add our cocoa powder and the rest of the powdered sugar. All right, so my buttercream is super thick, so we wanna add some more heavy whipping cream to it so we can thin it out a little bit and get it at a good consistency for frosting our cake. I'm gonna start with two more tablespoons and then we can add from there. All right, so that looks good. So what you're looking for as far as consistency can kind of vary depending on the person. You may want it a little thinner. I like it a little stiffer so that when I pipe on top of my cake, it's not going anywhere. And you can see that when I plopped this in the middle, it doesn't go anywhere. So this is very stiff. If it were to fall to the side a little, it's a little softer. If it goes all the way over, that's pretty thin and your piping may not hold up as well. So that's kind of what you're looking for. So mine is nice and stiff. That's the way I like it. You can always add more heavy whipping cream or a little less powdered sugar if you want it a little thinner. So now we can build our cake. All right, so I've got my

turntable ready to go and a cardboard cake circle that I'll build my cake on and then I can move my cake when I'm done to a serving plate or a cake stand. So I'll set that here and add my first cake layer. All right, so now if you have a dome on your cake layers, you can go ahead and trim that off with a large serrated knife. Mine's pretty flat, so I'm just gonna leave it for now and we'll add our buttercream on top. I'm adding one cup of buttercream. All right, we'll add our second layer. And another cup of chocolate frosting. And the final layer of chocolate cake. Now I'll clean up the sides a little bit. All right, now we can frost our cake. Now that we finished frosting our cake, we're gonna make our chocolate ganache so we can add the chocolate drip. We've got our semi-sweet chocolate chips and our hot cream. And we're gonna let that set for a few minutes so that the heat can melt those chocolate chips and then we'll whisk it and stir it up so it's all melty and smooth. All right, and now I'm gonna add my chocolate ganache to a squeeze bottle. You could also use a spoon to drizzle it down the side, or even like a piping bag with a little small round tip on the end. You could even probably use a Ziploc bag with the corner cut off. All right, now we can drizzle it onto our cake. So now we'll let this sit for a few minutes so the ganache can firm up a little bit before we add some chocolate buttercream swirls on top. All right, so now we can go ahead and pipe our buttercream around the top and the bottom. Use sprinkles on top. And there you have it, your final best moist chocolate cake. It truly is so moist, so chocolatey and rich. I really, really love this cake. I hope you give it a try. For the full recipe, head over to lifeloveandsugar.com.