

Chocolate Devil's Food Cake Recipe

INGREDIENTS

2 Cups of Sugar
1 Cup of Butter
1 teaspoon of vanilla extract
1 teaspoon of almond extract
2 Eggs
2 and ½ cups of cake flour (I use Softasilk)
1 cup of unsweetened cocoa powder
2 teaspoons of baking soda
½ teaspoon of salt
2 and ¼ cups of Buttermilk

Steps

Preheat Oven to 350 degrees and prepare 3 – 9-inch round cake pans with baking spray

1. Beat sugar, butter, vanilla and almond extract on medium speed until light and fluffy
2. Add eggs one at a time until each egg is thoroughly blended in
3. Sift cake flour, baking soda, salt and cocoa powder.
4. Blend flour mixture into cream mixture alternatively with buttermilk, starting and ending with flour mixture. Mix on your lowest speed. Once all together, mix for one more minute
5. Divide evenly into the 3 cake pans
6. Bake for 27 to 30 minutes or until a toothpick comes out clean.
7. Remove from oven when done let cool and start your frosting.

Butter Cream Frosting

INGREDIENTS

1 and ¼ cups of softened butter
1 teaspoon of vanilla extract
1 teaspoon of almond extract
8 to 9 teaspoons of milk (a little at a time)
7 and ½ cups of powdered sugar

Steps

1. Beat sugar, butter, vanilla and almond extract with a little bit of milk. Beat slowly and add milk as needed to get to your perfect frosting consistency. This should take no longer than 1 minute.

Frost your cake and ENJOY!!