

Chocolate Buttermilk Cake



Servings: 24

1. Preheat oven to 350F, grease pans, dust with cocoa powder and line bottoms with parchment or for cupcakes use paper cup liners.
2. Place all dry ingredients into the bowl of a stand mixer fitted with a paddle attachment. Stir to combine.
3. In a medium bowl whisk all wet ingredients (pour water in slowly as not to cook the eggs if very hot).
4. Add wet ingredients to dry and mix on medium for 2-3 mins. Batter will be very thin.
5. Pour evenly into prepared pans.
6. Bake until a cake tester comes out mostly clean. A total of 30-35mins. For cupcakes, 18-22 mins
7. Cool 10 minutes in the pans then turn out onto a wire rack to cool completely.
8. CUPCAKES: scoop out center of cupcake to make room for filling, if using.

- 1 1/2 cup all purpose flour
- 1 1/2 cups granulated sugar
- 3/4 cup Dutch-processed cocoa powder, sifted
- 1 1/2 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 1/4 cup vegetable oil
- 3/4 cup buttermilk, room temperature
- 3/4 cup hot water
- 2 large eggs
- 2 tsp vanilla

This recipe from Sara Carrel