

Cappuccino Chocolate Layer Cake | bites out of life

Cake adapted from [Epicurious](#); frosting from [Food & Wine](#)

For the cake:

- 4 ounces unsweetened chocolate, chopped
- 2 cups sugar
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose unbleached flour
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 2/3 cup strong brewed coffee
- 1 cup whole milk



1) Melt the chocolate in a heatproof bowl set over a pot of boiling water, stirring occasionally. Remove from heat.

2) Beat sugar and butter in a large bowl using an electric mixer until fluffy. Add eggs one at a time, then add melted chocolate and vanilla extract. Add the flour, baking powder, nutmeg and salt and mix until just incorporated. Mix in the milk and coffee until the batter is smooth.

3) Butter and flour 2 round 8- or 9-inch pans. Divide batter evenly between the two, then bake for 35 minutes at 350°F until a toothpick inserted in the center comes out clean. Cool for 10 minutes before flipping the cakes out of the pans and cooling on a wire rack.

4) Level the cakes using a serrated knife, then triple-wrap in plastic and freeze until ready to frost.

For the frosting:

- 9 tablespoons unsalted butter, at room temperature
- 3 cups powdered sugar, sifted
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon strong brewed coffee
- pinch of salt

- 3 tablespoons milk or heavy cream

1) Beat the butter with an electric mixer until creamy. Add the sugar, vanilla, coffee and salt and beat on low speed until just combined. Add the milk and beat until light and fluffy.

To assemble:

1) Lay one layer of the cake on parchment paper. Top with 1/2 cup of frosting, spreading thickly and evenly. Top with the second layer. Frost the top and sides of the cake thinly, catching any loose crumbs (this is your “crumb coat”).

2) Spread a second layer of frosting on the cake, rinsing your knife in hot water as necessary to allow for smoother spreading. Dye any remaining frosting with food coloring and decorate if you so choose (you want to re-beat the frosting after adding the food dye, to make sure that it is mixed thoroughly). I also added milk chocolate “polka dots,” though chocolate-covered espresso beans would have been ideal.

From: <http://www.bitesoutoflife.com/2011/02/16/cappuccino-chocolate-layer-cake/>