



Triple-Layer Chocolate Cake with Chocolate Buttercream Frosting

INGREDIENTS

CHOCOLATE CAKE

2 cups Hy-Vee all-purpose flour

2 cups Hy-Vee granulated sugar

$\frac{3}{4}$ cup Hy-Vee baking cocoa

1 $\frac{1}{2}$ tsp Hy-Vee baking powder

1 $\frac{1}{2}$ tsp Hy-Vee baking soda

1 tsp Hy-Vee salt

2 Hy-Vee large eggs

1 cup Hy-Vee 2% reduced-fat milk

$\frac{1}{2}$ cup Hy-Vee canola oil

1 $\frac{1}{2}$ tsp Hy-Vee vanilla extract

$\frac{3}{4}$ cup hot brewed coffee or boiling water

BUTTERCREAM FROSTING

4 cups Hy-Vee powdered sugar

1 cup Hy-Vee unsalted butter, softened

$\frac{3}{4}$ cup Hy-Vee baking cocoa

2 tsp Hy-Vee vanilla extract

$\frac{1}{2}$ tsp Hy-Vee salt

$\frac{1}{3}$ cup Hy-Vee 2% reduced-fat milk

chocolate curls, for garnish

PREPARATION

- 1** For cakes, preheat oven to 350°. Line the bottoms of 3 (9-inch each) round cake pans with parchment paper. Spray with nonstick cooking spray; set aside.
- 2** Whisk together flour, sugar, cocoa, baking powder, baking soda, and salt in a large mixing bowl.
- 3** Whisk together eggs, milk, oil, and vanilla in a medium bowl; add to dry ingredients. Beat with an electric mixer on low until just combined. Add hot coffee. Beat on medium speed for 2 minutes.
- 4** Divide batter evenly into prepared pans. Bake for 24 to 29 minutes or until toothpick inserted near centers comes out clean. Cool cake in pans for 10 minutes. Run a thin metal spatula or knife around edges of each cake pan. Invert each cake onto a wire rack; remove pan and parchment paper. Cool completely on wire racks.
- 5** For frosting, beat powdered sugar, softened butter, baking cocoa, vanilla, and salt in a large mixing bowl with an electric mixer on low until combined. Gradually beat in milk until combined. Beat on high for 5 minutes or until light and fluffy.
- 6** To assemble, place a cake layer on a cake plate. Spread $\frac{1}{2}$ cup frosting on top. Repeat with second layer, spreading $\frac{1}{2}$ cup frosting on top. Top with remaining cake layer. Frost top and sides of cake with remaining frosting. Refrigerate until ready to serve. Let stand at room temperature for 30 minutes before serving. Garnish with chocolate curls. Cover and store in the refrigerator for up to 3 days.

NUTRITION FACTS

Calories: 480

Total Fat: 21g

Saturated Fat: 9g

Trans Fat: .5g

Cholesterol: 55mg

Sodium: 410mg

Carbohydrates: 73g

Fiber: 3g

Sugar: 56g

Protein: 5g