



CHOCOLATE CAKE

As seen on my IG and Tik Tok!

INGREDIENTS

- 1 3/4 c cake flour
- 2 c granulated sugar
- 3/4 c cocoa powder
- 1 1/2 tsp baking soda
- 3/4 tsp salt
- 2 eggs
- 1 c buttermilk
- 1/2 c melted butter
- 1 tbsp vanilla
- 1 c hot, brewed coffee

DIRECTIONS

1. Preheat oven to 350 degrees. Prepare two 9-inch baking pans.
2. Mix together flour, sugar, cocoa, baking soda, and salt. Add eggs, buttermilk, melted butter and vanilla. Beat until smooth, then stir in coffee. It will be runny!
3. Pour batter between the two pans; bake on middle rack for about 35 minutes.
4. Let cool in pans for about 15 mins then on a wire rack (out of pans). Cool completely before icing.
5. Ice with Homemade Buttercream Icing.