Cupid’s Chocolate Cake

350 degrees

1c butter, room temp

2 ½ c sugar

4 eggs

2 ½ t vanilla, divided

2 ¾ c flour

1c baking cocoa

2t baking soda

½ t baking powder

½ t salt

2c water

1c heavy whipping cream

¼ c powdered sugar

4c buttercream frosting

In lg mixing bowl cream butter and sugar. Add eggs one at a time, beating well after each. Beat on high until light and fluffy. Stir in 1 ½ t vanilla. In separate bowl combine dry ingredients. Add dry ingredients to creamed mixture alternating with water. Pour into 3 greased 9” rounds.

Bake 25-30min or until toothpick comes out clean. Cool for 10min before removing from pans. Transfer to wire rack to cool completely.

Filling: Beat cream until stiff peaks form. Beat in powdered sugar and remaining vanilla.

Place bottom layer on serving tray, spread with half if the filling. Place next layer and spread with rest of filling, top with last layer. Frost with butter cream frosting.

Store in refrigerator.