Indulgent Chocolate Cake Recipe by Vyvacious

Recipe Link: *http://vyvacious.com/bitches-and-indulgent-chocolate-cake*
*Tweaked from Lulu the Baker's Best Chocolate Cake[1]
**Makes 2 (8-inch) round cakes

Ingredients:

- 1 3/4 *cups* of flour + whatever is needed to dust cake pans
- 2 *TBSPs* of cold butter (*for the cake pans*)
- 2 *cups* of sugar
- 3/4 *cups* of cocoa powder
- 2 *tsps* of baking soda
- 1 *tsp* baking powder
- a *dash* of salt
- 1 *cup* of buttermilk
- 1 *stick* of butter, *melted*
- 3 large eggs
- 1 *tsp* of vanilla extract
- 1 *cup* of hot, strong coffee

Equipment:

- Large mixing bowl, hand mixer, wire whisk, small bowl
- Rubber spatula, 2 (*8-inch*) round cake pans, cooling rack

Steps:

1. Preheat oven to 350 degrees F.
2. Butter 2 (*8-inch*) round cake pans by rubbing cold butter all over the inside of the cake pan. Then add a *TBSP* or two or flour to the pan and swirl it around until flour covers every part of the inside of the pan. Add more flour as needed. Tap the flour-coated pan against the side of the counter to remove excess flour. Discard of excess flour in the trash or use it as part of the flour needed for the cake.
3. Combine all dry ingredients in a mixing bowl and whisk until just combined.
4. Combine all wet ingredients except for hot coffee in a small bowl and whisk gently until just combined.
5. Pour the mixture into the dry ingredients and beat until just smooth using a hand mixer.
6. Add the cup of hot coffee and mix until just incorporated. Keep in mind, the batter will be super duper runny. Don't fret; it'll be okay my loves :)
7. Divide batter evenly amongst the floured 2 (*8-inch*) round cake pans and bake for 30-35 mins. Check on it at 30 minutes and add an additional minute or two until an inserted toothpick comes out clean.
8. Remove from the oven and let cool for 10 mins before inverting the cakes onto a cooling rack to finish cooling.

Frost with desired frosting (which really means you **NEED** to frost with my favorite **Dark Chocolate Frosting**[2]) and enjoy!! :) This cake, along with the **Dark Chocolate Frosting**[2], will fare magnificently for 2-3 days if stored covered at cool room temperature.

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[1] **Lulu the Baker's Best Chocolate Cake:** *http://luluthebaker.blogspot.com/2012/09/the-best-chocolate-cake-ever.html*
[2] **Dark Chocolate Frosting Recipe:** *http://vyvacious.com/favorite-dark-chocolate-frosting/*