

# CHOCOLATE CAKE & FROSTING

This recipe makes the perfect cake pops

## Chocolate Cake

- ⇒ 24 oz (3 cups) packed brown sugar
- ⇒ 3/4 cup canola oil
- ⇒ 3 eggs
- ⇒ 11.5 oz (2 2/3 cups) flour
- ⇒ 2 1/4 teaspoons baking powder
- ⇒ 2 1/4 teaspoons baking soda
- ⇒ 1 1/2 teaspoons salt
- ⇒ 1 tablespoon pure vanilla extract
- ⇒ 1 1/2 cups milk
- ⇒ 1 1/2 cups water
- ⇒ 1 cup natural unsweetened cocoa powder

## Chocolate Fudge Buttercream Frosting

- ⇒ 1/2 cup (1 stick) unsalted butter, slightly softened
- ⇒ 1/4 cup shortening
- ⇒ 1/3 cup unsweetened cocoa powder
- ⇒ 8 oz (2 cups) powdered sugar
- ⇒ 2 Tbsp milk
- ⇒ 3/4 cup hot fudge topping
- ⇒ 1 tsp pure vanilla extract
- ⇒ 1 pinch salt
- ⇒ Guittard Chocolate wafers for dipping (or another type of chocolate/vanilla wafer)

## Cake Directions

Preheat oven to 350 degrees F. Grease three 9 inch cake pans. In the bowl of an electric mixer, combine brown sugar and oil. Turn mixer to low speed and mix in eggs. Let mix while mixing together flour, baking powder, baking soda, and salt in a separate bowl. Set mixture aside.

Mix vanilla into the milk and set aside. Bring water to a boil in microwave and pour over cocoa, whisking until smooth. To egg mixture, alternately add the flour mixture and the milk mixture, beginning and ending with flour. Scrape down sides of bowl as needed. With mixer on low, add cocoa. Pour mixture into pans filling half way up pan. Bake for approx. 25-30 min or until toothpick comes out clean. Allow cake to cool,

## Buttercream Directions

With the paddle attachment, beat together butter and shortening until smooth. Sift cocoa with powdered sugar, add to creamed mixture and mix. Add milk, hot fudge topping and vanilla extract. Blend for a few minutes until smooth and deliciously creamy!