

# Betty's Best Chocolate Cake with Double Frosting



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In this video, Betty demonstrates how to make her Best Chocolate Cake with Double Frosting. This cake is composed of three moist chocolate layers that are frosted with Betty's Never Fail White Icing and then Betty's Rich Chocolate Frosting over the top of that. It is a gorgeous cake and is absolutely delicious! You will find the two cake icings in separate videos.

## Ingredients:

- $\frac{3}{4}$  cup plus 2 tablespoons cocoa powder
- 1 cup boiling water
- 2 tablespoons butter, softened to room temperature
- 2 cups sugar
- 2 cups self-rising flour
- $\frac{1}{2}$  cup additional butter, softened to room temperature
- $\frac{1}{2}$  cup buttermilk
- 2 eggs
- 1 teaspoon vanilla extract
- Betty's Never Fail White Icing (video is in bettyskitchen)
- Betty's Rich Chocolate Frosting (video is in bettyskitchen)
- dark chocolate curls or shavings, optional

In a small saucepan, combine  $\frac{3}{4}$  cup plus 2 tablespoons cocoa powder, 1 cup boiling water, and 2 tablespoons butter. Stir until smooth and set aside. Place 2 cups sugar and 2 cups self-rising flour in a large mixing bowl and stir until well-blended. Add cocoa mixture and  $\frac{1}{2}$  cup butter. Use an electric mixer on medium speed to blend. Add  $\frac{1}{2}$  cup buttermilk, 2 eggs, and 1 teaspoon vanilla. Beat for 2 minutes with electric mixer. Ladle batter into 3 greased and floured 8-inch cake pans that have lined with waxed paper on the bottom. (I used 8  $\frac{3}{4}$ -inch cake pans, resulting in thinner layers and shortened cooking time.) Bake at 350 degrees (F) for approximately 25 minutes, or until a toothpick inserted into the cake comes out clean. (My cake layers took only 20 minutes, since they were in 8  $\frac{3}{4}$ -inch pans.) Cool cake in pans for about 10 minutes, and then cool completely on racks. Spread Betty's Never Fail White Icing between the layers and on top of cake. Let the icing set up before continuing. (You may find it useful to refrigerate the cake for a couple of hours.) Spread Betty's Rich Chocolate Frosting over top and sides of the cake. Garnish with chocolate curls, if desired. Let cake frosting set up before serving. This is a gorgeous cake that is my very favorite! I hope you enjoy it!!! Happy New Year 2011! Love, Betty