Kara's Perfect Chocolate Cake

Yield: 2 – 8" round cakes (use 3 inch deep pans, or line them higher than the edge with parchment)
*NOTE: I do prefer to bake this in 7" x 3" round pans. But it's your call

	COURSE	Cake
	PREPARATION TIME	20 minutes
	COOK TIME	40–70 minutes
	SERVINGS	8x3 rounds

INGREDIENTS

oz all purpose flour
oz **Cocoa Noir powder**
tsp **Baking powder**
oz granulated sugar 3 cups
tsp salt
oz unsalted butter(1 cup; 2 sticks) room temp
tbsp **vanilla bean paste** or good quality real vanilla extract
Egg whites large, room temp
oz milk room temp, (1.5 cups)
oz Vegetable oil 1/8 cup, 2 Tbsp

INSTRUCTIONS

1. Preheat oven to 350°F. Grease sides and bottom of 2 – 8" round pans. My goop recipe is perfect for pan release.

2. Add all dry ingredients (flour, cocoa noir, baking powder, sugar, and salt) to a stand mixer bowl and mix with a paddle to combine well. This replaces sifting.

3. In a separate bowl, combine all wet ingredients (vanilla bean paste, egg whites, milk, and vegetable oil) and whisk to combine. Set aside.

4. Turn mixer to low and add chunks of butter slowly to the dry mix. Continue to beat on slow until there are no chunks of butter remaining and the mixture becomes crumbly.

INSTRUCTIONS (CONT.)

5. On low speed, add 1/3 of the liquid ingredients to the dry/butter ingredients and then turn to medium. Mix until a light paste forms. Scrape down the sides of the bowl.

6. Add half of the remaining wet ingredients and beat on medium high speed for 4 minutes. Scrape down the sides and bottom of the bowl.

7. Add the remaining wet ingredients and beat on medium speed for 5 minutes.

8. Divide evenly between the two prepared cake pans.

9. Bake for 40-60 minutes, or until a skewer comes out clean and sides have begun to pull away from the side of the pan. (This will depend on the size of your pan, how full you make it, and on proper oven temp.)

10. Allow to cool for 10 minutes before removing from pan. Place on a rack to finish cooling.