

Amish Chocolate Cake

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 15 mins



Description

So moist tender and succulent you wont be able to eat just one piece Delicious served with a dusting of confectioners sugar a scoop of ice cream fresh fruit dollop of whipped cream or add frosting of your choice

Ingredients

- - cooking spray - 2 cups all-purpose flour - 1/2 cup unsweetened cocoa powder - 2 teaspoons baking soda - 1/2 teaspoon salt - 1 1/4 cups brown sugar - 1/2 cup unsalted butter
- softened - 2 large eggs - 1 cup buttermilk - 1 teaspoon vanilla extract - 1/2 cup hot water

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with cooking spray and set aside. Whisk flour
2. cocoa powder
3. baking soda
4. and salt together in a large bowl. Cream brown sugar and butter together in a separate large bowl with an electric mixer until light and fluffy. Add eggs
5. 1 at a time
6. until well incorporated. Gradually add buttermilk
7. followed by vanilla extract
8. and mix until well combined. Add flour mixture to butter mixture in thirds
9. alternating with hot water
10. beginning and ending with the dry ingredients
11. beating just until combined. Pour batter into the prepared baking dish. Bake in the preheated oven until a toothpick inserted in the center comes out clean
12. 30 to 35 minutes. Remove baking dish from the oven and transfer to a wire rack to completely cool.