

Triple Layer Chocolate Cake

Ingredients:

3 cups all-purpose flour
3 cups granulated sugar
1 1/2 cups unsweetened cocoa powder
1 tablespoon baking soda
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
4 large eggs
1 1/2 cups buttermilk
1 1/2 cups warm water
1/2 cup vegetable oil
2 teaspoons vanilla extract



Cake Instructions:

1. Preheat oven to 350 degrees. Butter three 9-inch cake rounds. Dust with flour and tap out the excess.
2. Mix together flour, sugar, cocoa, baking soda, baking powder, and salt in a stand mixer using a low speed until combined.
3. Add eggs, buttermilk, warm water, oil, and vanilla. Beat on a medium speed until smooth. This should take just a couple of minutes.
4. Divide batter among the three pans. I found that it took just over 3 cups of the batter to divide it evenly.
5. Bake for 30-35 minutes until a toothpick inserted into the center comes out clean.
6. Cool on wire racks for 15 minutes and then turn out the cakes onto the racks and allow to cool completely.
7. Frost with your favorite frosting and enjoy!

Whipped Cream Frosting

Ingredients:

1 (8 ounce) package reduced-fat cream cheese, softened
1/2 cup white sugar
1 teaspoon vanilla extract
2 cups heavy cream

Combine the cream cheese, sugar, and vanilla extract in a large mixing bowl or the bowl of a stand mixer. Fit the mixer with the whisk attachment and mix on medium speed until smooth. While the mixture is still whipping, slowly pour in the heavy cream. Stop and scrape the bottom of the bowl a couple of times while you continue whipping until the cream can hold a stiff peak. Frost cake and enjoy!!!