

Mom's Chocolate Cake With Optional Chocolate Coconut Frosting

This is a real old-fashioned American chocolate layer cake. It's very moist, very chocolatey, a snap to make and best baked the day before serving. Marcia Kiesel acquired the recipe from her friend Joyce Cole, who got it from her mother. **In 2018, Food & Wine named this recipe one of our 40 best: Longtime F&W Test Kitchen Supervisor Marcia Kiesel was credited for this very moist, very chocolaty, easy-to-make layer cake, but the recipe originated with a waitress at the Beekman Arms in Rhinebeck, New York, who got it from her mother. The secret is unsweetened chocolate in the batter, which lends the cake a rich, deep chocolate flavor. The thick, creamy frosting hits just the right balance, but Kiesel says, "the original was served right out of the pan, no frosting at all, and that's my favorite way to eat it."** - Rick's Modification is to use Coconut Cream for the Heavy Cream in Frosting!!

I have started making three layers, so I just increased all the ingredients by 50% which I indicate in the ingredient list in volumes and grams. Three layers is really impressive, and the Chocolate Frosting ingredients amount is enough for both 2 or 3 layers

Ingredients - Layer Cake Serves 8-10

Ingredients	2 layers	3 layers	Ingredient	2 layers	3 layers
all-purpose flour	2 c/250g	3 c/375g	unsweetened chocolate	4 oz/113g	6 oz/170g
baking powder	2 tsp	1 tbls	unsalted butter	6 tbls/85g	9 tbls/128g
baking soda	2 tsp	1 tbls	pure vanilla extract	1 tsp	1.5 tsp
salt	1 tsp	1.5tsp	eggs, lightly beaten	2 eggs	3 eggs
sugar	2 c/400g	3 c/600g	Chocolate Frosting		
water	2 c/454	3 c/680g	<i>recipe below</i>		

1. Preheat the oven to 350°. Butter and flour two 8in or 9in by 1 1/2-inch round cake pans. Line the bottoms with wax paper. In a medium bowl, sift together the flour, baking powder, baking soda and salt; set aside.
2. In a medium saucepan, combine the sugar with 2 cups of water. Bring to a boil over high heat and stir until the sugar dissolves; then pour into a large bowl. Add the chocolate and butter and let sit, stirring occasionally, until melted and slightly cooled. Stir in the vanilla.
3. Beat the eggs into the chocolate mixture at medium speed until combined. Add the dry ingredients all at once and beat at medium speed until smooth. Divide the batter evenly between the prepared pans and bake for about 25 minutes, or until the top springs back when pressed lightly and a cake tester comes out clean. Cool the cakes in their pans for about 25 minutes, then invert onto a rack to cool completely.
4. Set one cake, right-side up, on a serving platter. Using a metal spatula, spread one-third of the Chocolate Frosting evenly over the cake. Top with the second cake and frost the top and sides with the remaining frosting.

Chocolate Frosting: Makes about 3 1/2 cups – ENOUGH For both 2&3 Layers

The inspiration for this frosting technique comes from Maida Heatter's *Book of Great Chocolate Desserts*.

*COCONUT Alternative Frosting - you can substitute Coconut Cream for the Heavy cream, providing a rich coconut chocolate flavor – I use Trader's Joe 13.5oz can, place in refrigerator, and when cold just use the heavy coconut cream that solidified and discard about 2 oz liquid.

Ingredients

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| <ul style="list-style-type: none"> • 1 & 1/3c/302g Heavy Cream OR Coconut Cream • 1 1/2cups /300g sugar • 6 oz/170g unsweetened chocolate | <ul style="list-style-type: none"> • 1 stick (4 ounces) + 2 TBLS / unsalted butter • 1 1/2 teaspoons vanilla extract • Pinch of salt |
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1. In a medium saucepan, bring the heavy cream or coconut cream and sugar to a boil over moderately high heat. Reduce the heat to low and simmer, stirring occasionally, until the liquid reduces slightly, about 6 minutes. Pour the mixture into a medium bowl and add the chocolate, butter, vanilla and salt. Let stand, stirring occasionally, until the chocolate and butter are melted.
2. Set the bowl in a larger bowl of ice water. Using a hand-held electric mixer, beat the frosting on medium speed, scraping sides occasionally with a rubber spatula, until thick & glossy, about 5 minutes. Use at once.

Note1: I use Ghirardelli chocolate in my recipes but use your own favorite good quality chocolate!

Note2: I've also made as cupcakes and shaped in bundt cake pan. It's a very versatile recipe!