

Dark Chocolate Cake with Velvet Frosting

Alyce Desroches

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*2 1/2 cups sifted flour
1 tablespoon baking soda
1/4 teaspoon salt
1 cup butter
2 cups granulated sugar
4 eggs
3/4 cup cocoa
1 cup buttermilk
2/3 cup boiling water
2 teaspoons almond extract
1 package (6 ounces) semi-sweet chocolate
1/2 cup butter, softened
2 eggs*

Grease and flour a Bundt cake pan.

In a bowl, sift the flour and baking soda together. Set aside.

In a large bowl, cream the butter with the sugar until fluffy. Add the eggs, one at a time, beating after each addition. Beat in the buttermilk and flour mixture alternately.

Stir the cocoa into the 2/3 cup of boiling water until dissolved. At low speed, beat the cocoa mixture and almond extract into the batter. Pour the batter into the prepared Bundt pan.

Bake at 375 degrees for 60 to 70 minutes.

Make the frosting: In a double boiler, melt the semi-sweet chocolate pieces over hot water. Cool slightly. In a small bowl, mix the butter with the eggs. Mix well. Stir in the melted chocolate until smooth and creamy.

Frost the cake when cooled.

(No sugar is used in this frosting.)

For a layer cake: use two nine-inch cake pans, greased and floured. Bake for 45 minutes at 375 degrees. Fill the middle and top of the cake with frosting.

Per Serving (excluding unknown items): 5737 Calories; 320g Fat (48.6% calories from fat); 91g Protein; 668g Carbohydrate; 29g Dietary Fiber; 2026mg Cholesterol; 7824mg Sodium. Exchanges: 16 1/2 Grain(Starch); 5 1/2 Lean Meat; 1 Non-Fat Milk; 59 Fat; 27 Other Carbohydrates.