

Dessert

Devil's Food Cake with Fluffy Frosting

Martha Stewart
Palm Beach Post

Servings: 14

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 20 minutes

The cake layers can be made two days ahead. Wrap the cooled cakes tightly in plastic and keep at room temperature. Frost the cake up to three hours before serving.

3 sticks unsalted butter at room temperature (plus more for the pans)

1 cup unsweetened cocoa powder (plus more for the pans)

1 cup boiling water

1 cup sour cream

3 cups all-purpose flour (spooned and leveled)

3/4 teaspoon fine salt

1 teaspoon baking powder

1 teaspoon baking soda

3 3/4 cups sugar, divided

4 large eggs at room temperature

5 large egg whites at room temperature

5 teaspoons pure vanilla extract, divided

1 tablespoon corn syrup

Preheat the oven to 350 degrees.

Butter two 8-inch round cake pans and line with parchment. Butter the parchment and dust the pans with cocoa.

In a bowl, whisk the boiling water into the cocoa until smooth. Whisk in the sour cream.

In a bowl, whisk together the flour, salt, baking powder and baking soda.

In a large bowl using a mixer, beat the butter and 2-1/4 cups of sugar on medium-high until fluffy and pale yellow. Beat in the whole eggs, one at a time, until incorporated.

With the mixer on low, add the flour mixture in three additions, alternating with two additions of the cocoa mixture. Beat until combined. Fold in four teaspoons of vanilla.

Divide the batter among the pans.

Bake until a toothpick inserted in the center comes out clean, about 45 to 50 minutes, rotating the pans halfway through.

Transfer the pans to wire racks and let cool completely.

Remove the cakes from the pans and discard the parchment. Trim the cakes if desired.

In a heatproof bowl set over (not in) a pan of simmering water, whisk together the remaining 1-1/2 cups of sugar, the egg whites and corn syrup until the sugar is dissolved. Remove from the heat. Using a mixer, beat on high speed until stiff, fluffy peaks form, about 5 minutes. Fold in the remaining one teaspoon of vanilla.

Transfer a cake layer to a serving plate and top with one cup of frosting. Stack the second cake layer on top and cover the top and sides with the remaining frosting.

Per Serving (excluding unknown items): 247 Calories; 3g Fat (12.2% calories from fat); 1g Protein; 55g Carbohydrate; 0g Dietary Fiber; 7mg Cholesterol; 136mg Sodium. Exchanges: 0 Non-Fat Milk; 1/2 Fat; 3 1/2 Other Carbohydrates.