

## Rich Devil's Food Cake

Yield: One Two 9-inch round layer cake

Or 9x13 inch sheet cake

325°F

A rich cream chocolate cake that should be in every baker's kitchen. Pare this with a creamy chocolate frosting or dress it with a vanilla buttercream.

2 cups	all-purpose flour
3/4 cup	unsweetened cocoa powder, Dutch Process
2 tsp	baking soda
1 tsp	sea salt
1 tsp	baking powder
2 cups	granulated sugar
2 tbsp	espresso powder
1 cup	hot water
1 cup	Canola oil
1 cup	whole milk
2 large	eggs
2 tsp	pure vanilla extract

1. Prepare pans with a non-stick spray and line with a parchment circle. Preheat oven to 325°F.
2. In a mixing bowl with paddle combine flour, cocoa powder, baking soda, salt and baking powder. Let mix on low for 30 seconds. Set aside.
3. Place espresso powder into a measuring cup, fill with the hot water to equal on cup. Stir to dissolve. Place in a large bowl; add oil, milk, eggs and vanilla. Whisk to combine.
4. With mixer on, add wet ingredients into the flour mixture. Blend well for 4 minutes.
5. Pour into prepared pans (Batter will be thin). Bake until a toothpick inserted into center comes out clean, about 28-32 minutes for the round pans and 38-45 minutes for a sheet cake.
6. Let cool on a wire rack for 10 minutes prior to taking out of the pan. Then let cool completely prior to icing.