



# Espresso Chocolate Chip Cake

Makes: 10-12 servings

Prep Time: 40 minutes Bake Time: 26 minutes

Total Time: 1 hour & 6 minutes plus cooling time 2 hours

## Ingredients

- 2 & 2/3 cups (315g) cake flour (spooned & leveled)
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp salt
- 3/4 cup unsalted butter, softened to room temperature
- 5 tsp espresso powder
- 1 & 3/4 cups granulated sugar
- 4 large egg whites, at room temperature
- 1/2 cup sour cream, at room temperature
- 2 tsp pure vanilla extract
- 2/3 cup whole milk, at room temperature
- 1/3 cup brewed strong black coffee, at room temperature
- 1 & 1/4 cups mini chocolate chips (see note)

## Coffee Buttercream:

- 2 cups unsalted butter, softened to room temperature
- 3 & 1/2 teaspoons espresso powder, plus more to taste
- 6 cups sifted confectioners' sugar (sift before measuring)
- 1/2 cup heavy cream or whole milk
- 2 tsp pure vanilla extract
- 1/8 tsp salt

## Instructions

Preheat oven to 350°F. Grease three 8-inch cake pans, line with parchment paper rounds, then grease the parchment paper. Parchment paper helps the cakes seamlessly release from the pans.

To make the cakes, whisk the cake flour, baking powder, baking soda, and salt together. Set aside.

Using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter, espresso powder, and sugar together on medium-high speed until combined and creamy, about 2 minutes. Scrape down the sides and up the bottom of the bowl with a silicone spatula as needed. Beat in the egg whites until combined, and then add the sour cream and vanilla extract. Beat until combined. Mixture may look curdled as a result of the varying textures and solid butter combining. Scrape down the sides and up the bottom of the bowl as needed. Pour in the dry ingredients, turn the mixer on low speed and with the mixer running, slowly pour in the milk and coffee. Beat on low speed until combined, and then beat in the chocolate chips just until combined. Whisk it all by hand to make sure there are no butter lumps at the bottom of the bowl. The batter will be slightly thick. Do not overmix.

Pour batter evenly into cake pans. Bake for around 25-28 minutes or until the cakes are baked through. To test for doneness, insert a toothpick into the center of the cake. If it comes out clean, it's done. Allow cakes to cool in the pans set on a wire rack for 30 minutes. Run a knife around the edges and then remove from pans. Allow cakes to cool completely set on a wire rack. The cakes must be completely cool before frosting and assembling.

### Make the Frosting:

In a large bowl using a handheld mixer or stand mixer fitted with a whisk or paddle attachment, beat the butter and espresso powder together on medium speed until creamy, about 2 minutes. Add confectioners' sugar, cream/milk, vanilla extract, and salt. Beat on low speed for 30 seconds and then switch to high speed and beat for 2 minutes. Taste and beat in more espresso powder to taste if desired. I usually add another 1/4 teaspoon for more flavor. Yields about 4 cups frosting.

### Assemble and Decorate:

If your cakes are domed on top, very carefully use a large serrated knife to slice a thin layer off the tops to create a flat surface. Discard (or crumble over ice cream!). Place 1 cake layer on your cake stand, cake turntable, or serving plate. Evenly cover the top with about 3/4 cup frosting. I use and recommend an icing spatula to apply the frosting. Top with 2nd cake layer and spread about 3/4 cup frosting on top. Place 3rd layer on top and frost the sides and top with remaining frosting. A bench scraper is helpful to smooth the sides and feel free to pipe any frosting on top—I used Ateco 849 piping tip to pipe a border around the pictured cake.

Refrigerate cake for 10-20 minutes before slicing. This helps the cake hold its shape when cutting. Cover leftover cake tightly and store in the refrigerator for up to 5 days.

### Chef's Note:

I recommend mini chocolate chips. Some readers have reported that the mini chocolate chips sink. You can coat in 2 teaspoons of all-purpose flour before adding to the batter. If you can't get your hands on mini chocolate chips, replace with the same amount of regular size chocolate chips. If using regular size, coat them in 2 teaspoons of flour first or else they may sink as the layers bake.