



Makes: 12 servings

Prep Time: 20 minutes Cook Time: 25 minutes

Total Time: 45 minutes plus chill time 1-2 hours

Ingredients

- Unsweetened cocoa powder
- 1 egg, lightly beaten
- 1 cup buttermilk or sour milk (see note below)
- 2/3 cup vegetable oil
- 2 cups all-purpose flour
- 1 & 3/4 cups sugar
- 1/2 cup unsweetened cocoa powder, sifted
- 1 tbsp baking soda
- 1 tsp salt
- 1 cup freshly brewed hot coffee

Chocolate Frosting:

- 1 cup sugar
- 1/2 cup milk
- 6 tbsp unsalted butter, cut into pieces
- 12-ounce package semisweet chocolate chips (2 cups)
- 1-2 tsp freshly brewed hot coffee, if necessary

Assembly:

- 1 & 1/2 cups pecan halves, toasted and/or candied (see Chef's Notes)
- 1/2 cup purchased caramel ice cream topping

Instructions

Preheat oven to 350°F. Grease three 9-inch cake pans. Line the bottom of each pan with parchment paper. Grease the paper; dust with unsweetened cocoa powder. Set pans aside.

In a small bowl, stir together egg, buttermilk and oil; set aside. In a large bowl, stir together flour, sugar, 1/2 cup cocoa powder, baking soda and salt. Gradually add buttermilk mixture to flour mixture, beating with a handheld mixer or whisk until combined. Gradually beat in hot coffee. Pour batter into prepared pans. (Layers will appear shallow.)

Bake for 22 to 25 minutes or until a wooden toothpick inserted near center comes out clean. Cool cakes on a wire racks for 10 minutes. Loosen sides from pans, then invert cakes on racks. Remove cakes from pans. Peel off paper; cool thoroughly.

When the cakes are cool, make the Chocolate Frosting. In a medium saucepan, combine sugar and milk. Add cut up butter. Bring to boiling, stirring constantly. Remove from heat. Add semisweet chocolate pieces. Using a wire whisk, mix until smooth. If frosting is too thick or grainy, stir in 1 to 2 teaspoons freshly brewed hot coffee. If necessary, let stand several minutes before using.

Assembly:

Place 1 cake layer, top-side down, onto a serving plate with a lip. Using an icing spatula or wide knife, work quickly to frost the top of this layer with one-third of the frosting. Arrange one-third of the pecans on top and drizzle with some of the ice cream topping. Top with the second layer, top-side down. Repeat with frosting, pecans and caramel topping. Top with the third layer, right side up. Repeat with remaining frosting, pecans and caramel topping.

Chill cake 1 to 2 hours before serving.

Chef's Notes:

If you don't have buttermilk on hand when preparing this cake, substitute sour milk in the same amount. For each cup of sour milk needed, place 1 tablespoon lemon juice or vinegar in a glass measuring cup. Add enough milk to make 1 cup total liquid; stir. Let mixture stand for 5 minutes before using.

If you like, use 1 cup of toasted pecans for the filling layers and 1/2 cup candied pecans for the top layer.

Recipe from Cafe Latte