



Makes: 12 servings

Prep Time: 20 minutes Cook Time: 25 minutes

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

Ingredients

For the Chocolate Cake:

- Unsweetened cocoa powder, for preparing the pans
- 1 large egg, lightly beaten
- 1 cup buttermilk
- 2/3 cup vegetable oil
- 2 cups all-purpose flour
- 1 & 3/4 cups granulated sugar
- 1/2 cup unsweetened cocoa powder, sifted
- 1 tbsp baking soda
- 1 tsp salt
- 1 cup hot brewed coffee

For the Chocolate Frosting:

- 1 cup granulated sugar
- 1/2 cup milk
- 6 tbsp unsalted butter, cut into pieces
- 12 ounces semi-sweet chocolate chips
- 1 to 2 tsp hot brewed coffee, if needed

For Assembly:

- 1 & 1/2 cups toasted pecan halves
- 1/2 cup caramel ice cream topping

Instructions

Make the Cake:

Preheat the oven to 350°F. Grease three 9-inch round cake pans, line the bottoms with

parchment paper, and lightly dust with cocoa powder.

In a small bowl, whisk together the egg, buttermilk, and vegetable oil.

In a large bowl, combine the flour, sugar, cocoa powder, baking soda, and salt. Add the buttermilk mixture and whisk until combined. Slowly pour in the hot coffee and continue mixing until the batter is smooth.

Divide the batter evenly among the prepared pans. The layers will be relatively thin. Bake for 22 to 25 minutes, or until a toothpick inserted in the center comes out clean. Cool in the pans for 10 minutes, then turn the cakes out onto wire racks and cool completely.

Make the Frosting:

Combine the sugar, milk, and butter in a medium saucepan. Bring the mixture to a gentle boil over medium heat, stirring constantly.

Remove from the heat and add the chocolate chips. Whisk until smooth and glossy. If the frosting seems too thick, add 1 teaspoon hot coffee at a time until it reaches a spreadable consistency. Allow the frosting to cool slightly before assembling the cake.

Assemble the Cake:

Place one cake layer on a serving plate. Spread a layer of chocolate frosting over the top, then sprinkle with pecans and drizzle with caramel sauce. Repeat with the second cake layer. Top with the final cake layer and spread the remaining frosting over the top. Finish with the remaining pecans and caramel sauce. Refrigerate the cake for 1 to 2 hours before slicing.

Chef's Notes:

- Toasting the pecans brings out their flavor and adds extra crunch.
- If you don't have buttermilk, add 1 tablespoon lemon juice or vinegar to a measuring cup and fill with milk to the 1-cup line. Let stand for 5 minutes before using.
- For an extra-special presentation, use candied pecans on the top layer.
- The cake can be made a day in advance and refrigerated until ready to serve.

Recipe inspired by Cafe Latte