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Double Chocolate Layer Cake

By: Chris Busby, KW-Realtor®, Culinary Artist, Potter

CAKE SHOPPING LIST/INGREDIENTS.....

- 2 cups stout, (Guinness is good, a chocolate stout is better)
- 2 cups (4 sticks) Butter
- 1 ½ cups unsweetened cocoa powder (preferably Dutch-Process.
- 4 cups all-purpose flour
- 4 cups sugar
- 1 tablespoon baking soda
- 1 ½ teaspoon salt
- 4 large eggs
- 1 ½ cups sour cream

CAKE DIRECTIONS

STEP 1: Preheat oven to 350° F. Butter three 8-inch round cake pans with 2-inch-high sides. Line with parchment paper. Spray the inside of the papered pans with baking spray (the kind with flour). Bring 2 cups stout and 2 cups butter to simmer in heavy, large saucepan over medium heat. Add cocoa powder and whisk until mixture is smooth. Cool slightly. (Cover the cocoa mixture to reduce evaporation).

STEP 2: Whisk flour, sugar, baking soda and 1 ½ teaspoons salt in large bowl to blend. Using electric mixer, beat eggs and sour cream in another large bowl to blend. Add stout-chocolate mixture and beat just to combine. Add flour mixture and beat briefly on slow speed. Using rubber spatula, fold batter until completely combined. Divide batter equally among prepared pans. Bake cakes until tester inserted into center of cakes comes out clean, about 35 minutes. Transfer cakes to rack; cool 10 minutes. Turn cakes out onto rack and cool completely.

FROSTING SHOPPING LIST/INGREDIENTS.....

When you make a lot of cake, you end up making a lot of frosting. Like the cake recipe, this ganache recipe scaled down very nicely.

- 2lbs chocolate chips. I like either a mixture of bittersweet and milk chocolate or all milk chocolate.
- 2 cups heavy cream
- 1 tablespoon instant coffee granules, (espresso powder works also)
- ½ teaspoon salt

CONTINUED ON REVERSE SIDE...



Hello I am Chris Busby, a Realtor® right here in your neighborhood. In addition to real estate, I have a culinary background and enjoy creating pottery in my free time. Please keep me in mind if you or someone close to you is looking for a Realtor® in the future. In the meantime, I would like to share another of my favorite recipes with you. This one is a show stopper!

Why I love this recipe

This is my favorite chocolate cake recipe. I make this for every birthday, and it never disappoints. It comes out malty, and moist and not too sweet. One of the best qualities about this cake is that it doesn't tend to dome as it bakes. That means less waste, and also (unfortunately) less scraps to snack on. It also makes a LOT of cake. The recipe calls for 3, eight-inch round cake pans. Sometimes that is too much cake.

The recipe scaled down beautifully. If you cut all the ingredients in half, the batter will fit into 2, nine-inch round cake pans. Regardless of what you do, I hope you end up loving this recipe as much as I do.

The recipe states that this cake makes 12 servings. Once you see how big this cake is, you will laugh. I can easily feed 20 people with this recipe. Of course, maybe I just need to eat more cake.



CONTINUED

Bring heavy cream, coffee powder and salt to a simmer over medium heat stirring occasionally. Immediately pour over the chocolate chips and let sit 10 minutes. Slowly whisk mixture together and let sit until room temperature. The longer this sits the thicker it will become.

ASSEMBLY

I like to use a large, serrated bread knife when I slice cake rounds in half. I get down on my knees, look at the cake at eye level and, with confidence, slice through the round. Do not worry if your cut isn't even. This is a cake recipe, not heart surgery. It is going to taste just as delicious.

Once a cake round is sliced in two, place on your cake stand or plate and apply a generous amount of frosting, about 2/3 cup, between the layers, spreading the frosting to the edge of the cake round. Then proceed to place the next sliced round on top. This is a good time to eyeball how level the cake is. Again do not overthink this. The finished product will be amazing.

Once all three cakes are sliced, assembled, and frosted between the layers. Now is the time to frost the outside. I like swirls and knife marks. As long as the entire cake is frosted, there is no wrong way to frost a homemade cake.

I hope you enjoy this recipe, and let me know what you think!

Home Values Continue Upward

Even as we head into what is normally the slow season for real estate, home values continue to rise. This is driven by lower than average inventory and a shift toward more work from home. This trend does not have to complicate your plans to buy or move though. I generally recommend that folks I work with have their financing figured out early, have a bit of their budget set aside to counter offer, and have their own representation by an experienced, licensed Realtor®. Want to learn more? I would love to talk about what your plans are for your move.

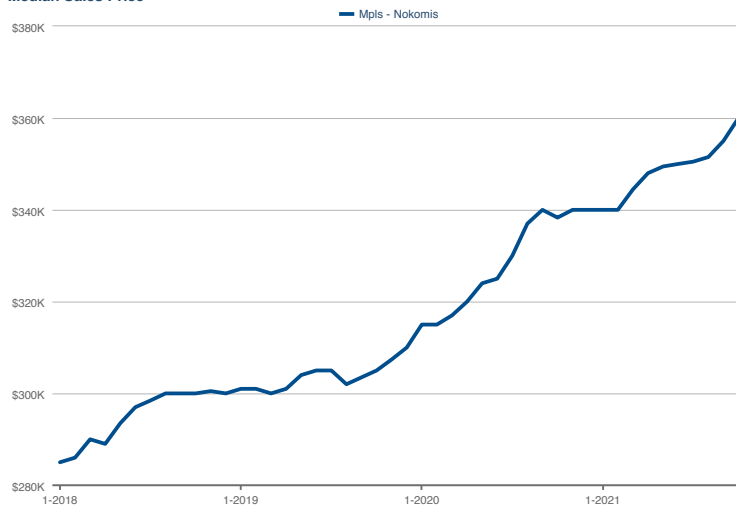


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Median Sales Price



Mpls - Nokomis: Traditional, Previously Owned, Single-Family, 1,501 to 2,000 sq ft, Non-Waterfront
Each data point is 12 months of activity. Data is from November 12, 2021.
All data from NorthstarMLS. Data deemed reliable but not guaranteed. InfoSparks © 2021 ShowingTime.

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