

Maine Arts Camp

RECIPE TEMPLATE

Recipe Name: Chocolate Buttermilk Cake

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 32

Yield: 4 - 9 inch cakes = 2 – 2 layer cakes

Quantity	Unit	Ingredient Name	Prep Notes
8	ounces	Hot water	
3/8	ounce	Baking soda	
9 ¼	ounces	Cocoa powder	
11	ounces	Unsalted butter	Softened
28	ounces	Sugar	
4	each	Large eggs	
20	ounces	Cake flour	
12	ounces	buttermilk	
¼	ounce	Vanilla extract	
¼	ounce	Salt	

Procedure:

1. Combine baking soda, cocoa powder, and hot water and allow it to cool before adding it to the cake batter.
2. Mix butter on low speed and add the sugar and then one egg at a time.
3. Add the vanilla to the buttermilk and sift the flour and add the salt. Then, in an alternating fashion, add the flour and buttermilk to the butter, sugar, and egg mixture.
4. Add the baking soda, cocoa powder, and hot water mixture and mix until combined.
5. Place into 4 greased 9 inch cake pans and bake at 350°F/177°C until a toothpick can be inserted and removed cleanly (about 18-20 minutes). Allow to cool before frosting.