

The Ultimate Chocolate Cake with Cream Filling and Fudgy Frosting

Note from Cheri:

This has been a popular request of my friends and family for years, especially at birthdays and special occasions. I don't call it "the ultimate cake" lightly. It's three layers high, filled with whipped cream and topped with an ultra rich frosting that is almost like eating fudge! A hedonistically decadent chocolate cake!

Cake

1 cup unsalted butter
2 1/2 C sugar
2 C boiling water
1 C cocoa powder
4 eggs
1 T vanilla extract
2 3/4 cups flour or cake flour
2 tsp. Baking soda
1/2 tsp. Baking powder
1/2 tsp. salt

Filling

1 1/2 cups heavy whipping cream
1/2 cup confectioner's sugar
2 T vanilla extract

Frosting

4 oz. unsweetened chocolate
2 oz. Bittersweet chocolate
1 cup unsalted butter
1/2 cup heavy whipping cream
3 1/4 cups confectioner's sugar

Makes a triple layer nine inch cake

Pre-heat oven to 350°F. Grease and flour 3 - 9 inch cake pans.

Mix cocoa and boiling water, stir until smooth, set aside to cool.

Sift dry ingredients together, set aside.

In a large bowl beat butter sugar, eggs and vanilla together. Alternately beat in the dry ingredients and the chocolate mixture. Beat just until blended, do not over mix. Pour batter into the three greased pans and bake for about 30 minutes or until a cake tester comes out clean. Remove cakes from oven and allow them to set for 3-5 minutes. Remove from pans and cool completely on a wire rack before frosting.

Prepare filling by beating together cream, confectioner's sugar and vanilla until stiff. Set aside

Prepare frosting by melting the butter and chocolates together over low heat. Stir in the cream and mix until smooth. Remove the pan from the heat and place it in a large bowl filled with ice. Using an electric hand held mixer or a whisk (trust me, the electric mixer will be much easier); beat in the confectioner's sugar until the frosting holds a stiff shape. Chill.

Before you put the cake together, make sure that everything has completely cooled. Divide the filling in two and spread it between the layers. Frost sides and top with the chocolate icing. Don't worry if some of the filling oozes out the sides while you are frosting them, just mix it into the frosting.

Cheri Watson, Fort Collins, CO