

Martha Stewart's One Bowl Chocolate Cake

Makes 2- 9" square layers, 3- 9" round layers, 1- 9x13" layer, or 3 dozen cupcakes

<http://nightbaking.blogspot.com/2010/02/wrinkle-cream-shaped-cake.html>

1 1/2 cups (4 1/2 ounces) cocoa, sifted to remove lumps (use good cocoa if you can)
3 cups (12 3/4 ounces) flour
3 cups (21 ounces, or 1 pound plus 5 ounces) sugar
1 tablespoon baking soda
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
1 1/2 teaspoons espresso powder
3 eggs
1 1/2 cups (12 fluid ounces) buttermilk
3/4 cup (6 fluid ounces) vegetable oil
1 1/2 teaspoons vanilla
1 1/2 cups (12 fluid ounces) hot water

Preheat oven to 325F. Line pans with parchment paper and spray sides of pans lightly with cooking spray with flour.

This cake is super easy because you get to dump everything in, then stir!

In the bowl of an electric mixer, measure the cocoa, flour, sugar, baking soda, baking powder, salt, and espresso powder. Use the Kitchen Aid paddle as a hand tool (not connected to the mixer) or use a whisk to mix the dry ingredients until combined. Measure in the eggs, buttermilk, oil, and vanilla. Use the Kitchen Aid paddle by hand again to mix until smooth. Pour in the hot water, and stir gently with the Kitchen Aid paddle by hand (so it doesn't slosh). Once the water is incorporated, move it over to the mixer, and mix for about 30 seconds until the batter comes together nicely. It will be thin and smooth. Scrape down the sides and beat for another few seconds if needed.

Pour into prepared pans. Bake for about 35-45 minutes, or until a tester inserted in the center comes out clean or the cake springs back when pressed with your fingers. If you are baking in a 3" high pan, it will need about 75 minutes. Start testing it after 60 minutes, and bake for 5-10 minutes more at a time until the cake springs back. Cool in the pans for 15 minutes, then invert the cakes onto wire racks and peel off the parchment paper. Re-invert the cakes if you want 'em upright, and allow them to cool completely. Frost and eat!

Half-Recipe (9" square cake, 1 layer or 8" round, shorter 2 layer)

3/4 cups (2 1/4 ounces) cocoa, sifted
1 1/2 cups (6 3/8 ounces) flour
1 1/2 cups (10 1/2 ounces) sugar
1 1/2 teaspoons baking soda
3/4 teaspoon baking powder
3/4 teaspoon salt
3/4 teaspoon espresso powder
1 1/2 eggs (or 1 egg + 1 egg yolk)
3/4 cup (6 fluid ounces) buttermilk
3/8 cup (3 fluid ounces) vegetable oil
3/4 teaspoon vanilla
3/4 cup (6 fluid ounces) hot water

One-Third Recipe (6" cake)

1/2 cups (1 1/2 ounces) cocoa, sifted

1 cup (4 1/4 ounces) flour

1 cup (7 ounces) sugar

1 teaspoon baking soda

1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon espresso powder

1 egg

1/2 cups (4 fluid ounces) buttermilk

1/4 cup (2 fluid ounces) vegetable oil

1/2 teaspoons vanilla

1/2 cup (4 fluid ounces) hot water