

DESSERT

Melanie Dewey's Perfect Chocolate Cake

Melanie Dewey invited us over for a post-Valentine's couple's party. She made her amazing brown bag apple pie AND this incredible chocolate cake. She had crème fraîche and fresh mixed berries in two bowls on the side. Can you imagine? It was like dessert heaven! We had such a great time, laughed lots, and answered funny questions with other married friends.

Note that you need to refrigerate the cake for an hour before serving. (Long prep time.)

Whisk together until smooth. Cool completely:

1 cup cocoa
2 cups boiling water

Sift together:

2 1/4 cups flour
2 teaspoons baking soda
1/2 teaspoons salt
1/2 teaspoons baking powder

Cream until light (about 5 minutes):

1 cup butter, softened
2 1/2 cups sugar

Add:

4 eggs
1 1/2 teaspoons vanilla

On low, mix in flour mixture in fourths and cocoa mixture in thirds. Do not overbeat. Divide into three 9" cake pans that have been sprayed and lined with parchment paper. Bake 25-30 minutes in a 350°F oven.

Cool in pans for 10 minutes. Loosen sides with spatula or knife and cool on racks.

Whip and spread between the 3 layers:

1 cup heavy cream
1/4 cup powdered sugar
1 teaspoon vanilla

Frost with frosting recipe below:

6 oz. semi-sweet chocolate chips
1/2 cup light cream
1 cup butter
2 1/2 cups powdered sugar

Combine chocolate, cream, and butter in a pan and heat until smooth. Do not boil. Remove from heat. Whisk in powdered sugar. Set bowl over ice and beat until it holds its shape.

Refrigerate cake for 1 hour before serving.