

Chocolate Espresso Cake

Adapted from allrecipes.com

Ingredients

- 4 ounces Bittersweet Chocolate Baking Bar, broken into small pieces
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups packed brown sugar
- 1 cup butter, softened
- 4 large eggs
- 2 tablespoons instant espresso coffee or instant coffee granules
- 1 teaspoon vanilla extract
- 1 cup buttermilk
-
- Coffee Glaze:
 - 1/4 cup granulated sugar
 - 2 tablespoons water
 - 1 teaspoon instant espresso powder or instant coffee granules
-
- Buttercream Frosting:
 - 4 ounces Bittersweet Chocolate Baking Bar, broken into small pieces
 - 2 teaspoons instant espresso powder or instant coffee granules
 - 3 tablespoons milk
 - 1 cup butter, softened
 - 1/2 teaspoon vanilla extract
 - 1/8 teaspoon salt
 - 4 cups powdered sugar
-

Directions

1. Preheat oven to 350 degrees F. Grease and line two 9-inch-round baking pans
2. Microwave small chocolate pieces for 45 seconds; stir. If pieces retain some of their original shape, microwave at additional 10 to 15 second intervals, stirring until melted. Cool to room temperature.
3. Combine flour, baking soda and salt in small bowl. Beat brown sugar, butter, eggs, instant coffee and vanilla extract in large bowl for 3 minutes. Gradually add melted chocolate and continue beating for an additional minute. Beat flour mixture into creamed mixture alternately with buttermilk. Pour into prepared pans.
4. Bake for 30 minutes or until tooth-pick inserted in center comes out clean. Cool in pans on wire racks for 10 minutes. Run knife around edges of cakes. Invert onto wire racks. Cool completely.
5. For Coffee Glaze: Microwave granulated sugar, water and instant coffee for 30 seconds. Stir until sugar and coffee are dissolved.

6. For Buttercream Frosting: Microwave small chocolate pieces in small, for 45 seconds; stir. If pieces retain some of their original shape, microwave at additional 10- to 15-second intervals, stirring just until melted. Cool to room temperature.
7. Dissolve instant coffee in milk in glass measure. Beat butter, vanilla extract and salt in large mixer bowl for 3 minutes. Beat in melted chocolate until blended, scraping occasionally. Gradually beat in powdered sugar until light and fluffy. Beat in coffee mixture, 1 tablespoon at a time, until desired spreading consistency.
8. Poke holes into cakes and spoon Coffee Glaze into holes. Spread Buttercream Frosting between layers and over top and sides of cake.
9. Color fondant and cut out shapes, put some butter cream on back and attach to the top of the cake.