Basic Chocolate Cake

DAY 1- Bake Cake

Cooking spray
½ cup unsweetened cocoa powder
1 ¼ cups all-purpose flour
1 cups sugar
¾ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
2 large eggs, at room temperature
¼ cup vegetable oil
¼ cup sour cream
1 teaspoons vanilla extract

¾ cup boiling water (heat water in a glass liquid measuring cup in the microwave)

Preheat the oven to 350 degrees F. Coat one 9-inch-round or square cake pans with cooking spray.

Whisk the cocoa powder and 3/4 cups boiling water in a medium bowl until smooth; set aside. Whisk the flour, sugar, baking powder, baking soda and salt in a large bowl until combined. Add the eggs, vegetable oil, sour cream and vanilla and beat with a mixer on medium speed until smooth, about 1 minute. Reduce the mixer speed to low; beat in the cocoa mixture in a steady stream until just combined, then finish mixing with a rubber spatula. (The batter will be thin.)

Pour batter in pan and tap the pans against the counter to help the batter settle. Bake until a toothpick inserted into the middle comes out clean, 30 to 40 minutes. Transfer to racks and let cool 10 minutes, then run a knife around the edge of the pans and turn the cakes out onto the racks to cool completely..

DAY 2- Frost Cake

- 4 Tablespoons unsalted butter, softened
- 2 cups confectioners' sugar
- ½ cup unsweetened cocoa powder
- 1 Tablespoon milk (add more if needed)
- 2 teaspoons vanilla extract
- 1/4 teaspoon salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium speed until it is smooth, about 1 minute.

2. Add the confectioners' sugar and cocoa powder to the bowl and beat until combined. With the stand mixer running on low speed, slowly stream in the milk and vanilla extract then add the salt and continue beating until well combined, scraping down the sides as needed, about 2 minutes. Increase the speed to high and beat the frosting for an additional 2 minutes.

3. Spread over cooled cake