

# Devils Food Cake

## Ingredients

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1 c Flour  
1/2 t Salt  
1/2 t Baking Powder  
1 t Baking Soda  
6 T Cocoa Powder (sifted)  
1 c Sugar  
1/2 c Coffee  
1/2 c Vegetable Oil  
1/2 c Buttermilk  
1 Egg (room temperature)  
1 t Vanilla Extract  
1 c Powdered Sugar  
4 T Unsalted Butter (softened)  
3/4 T Heavy Whipping Cream

## Instructions

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- 1.Preheat oven to 325 degrees. Spray a 9-inch round cake pan with cooking spray. Set aside.
- 2.In a large bowl, whisk together flour, salt, baking powder, baking soda, cocoa powder, and sugar.
- 3.Stir in coffee, oil, and buttermilk and mix just until combined. Add egg and 1/2 teaspoon vanilla and mix until combined. Pour batter into prepared baking pan. Bake on the middle rack for 30 minutes, until a toothpick inserted comes out clean.
- 4.Let cake cool in pan until it is cool enough to touch, and then remove cake and allow to cool completely on a wire rack.
- 5.In a bowl of a standing mixer with a paddle attachment add butter and turn on the mixer until

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butter is creamed. Slowly add powdered sugar until the mixture is thick and combined. Add in heavy whipping cream and 1/2 teaspoon vanilla extract.

6. Mix on medium speed, for 2-3 minutes or until frosting is light and fluffy. Frost cooled cake using an offset spatula and serve immediately.