

Julia's Chocolate Buttermilk Cake with Rich Chocolate Frosting



Ingredients

Serves 12-16

- 250 g caster sugar
- 100 g brown sugar
- Pinch of sea salt
- 5 eggs
- 250 ml buttermilk
- 250 g unsalted butter, melted and cooled
- 1 tsp vanilla extract
- 150 ml hot water
- 350 g self raising flour, sifted
- 100 g Dutch process cocoa powder, sifted
- sprinkles, to serve

Chocolate Cream Cheese Frosting

- 250 g full fat cream cheese, at room temperature
- 150 g unsalted butter, softened
- 120 g pure icing sugar, sifted
- 50 g Dutch process cocoa powder, sifted
- 150 g 70% chocolate, melted and slightly cooled

Method

Preheat the oven to 180C and grease and line a 30x20 cm rectangular deep cake tin.

In a large bowl, whisk together the sugars, salt, eggs, buttermilk, melted butter, vanilla and half of the hot water. Add in half of the flour and cocoa and gently whisk until just combined. Pour in the remaining hot water and whisk to combine. Finish with the remaining flour and gently whisk until just combined.

Pour the batter into the prepared cake pan and smooth the top with a spatula. Cook in the preheated oven for 30-35 minutes or until a skewer

comes out almost clean when tested, a few crumbs are fine. Set aside to cool in the cake tin then transfer to a serving board or plate.

Meanwhile, for the frosting, place the cream cheese and butter in the large bowl of the stand mixer fitted with the paddle attachment. Beat on a high speed until smooth and light. Reduce the speed to medium and add the icing sugar and cocoa powder and continue to whisk. Stream in the melted chocolate and increase to the highest speed. Whisk the frosting until voluminous and airy (around 2-3 minutes). Use a palette knife or spoon to smooth the frosting over the cooled cake, creating a swirled pattern as you spread. Scatter with sprinkles or your desired decoration, cut into squares and serve.