

Devils Food Cake (standard, dark, light, moist, fudgie, cake)

Ingredients:

3 squares unsweetened chocolate

2½ cups light-brown sugar, firmly

2¼ cups sifted cake flour

packed

2 teaspoons baking soda

3 eggs

½ teaspoon salt

2 teaspoons vanilla

½ cup soft butter

½ cup buttermilk

1 cup boiling water

Melt chocolate over hot (not boiling) water; cool. Preheat oven to 350°. Grease & flour 3 8" cake pans or 2 9" pans.

Sift flour with baking soda & salt, set aside. Beat butter & brown sugar; add eggs, one at a time, then vanilla, beating well after each addition. Mixture should be **very** light & fluffy (beat with mixer at high speed for about 5 minutes). Add chocolate gradually. Add flour, in quarters, alternating with buttermilk, in thirds, beginning & ending with flour. Stir until just blended. Stir in water until just smooth.

Turn into pans. Bake at 350° for 25-35 minutes. Let cool in pans on rack for 10 minutes. Remove from pans & cool completely on racks.