

High Altitude Chocolate Cake Recipe

A delicious chocolate cake recipe that can be used for any occasion! This recipe will make enough for 24 cupcakes, a 3 layer 6 inch cake, or a 2 layer 8 inch cake.

Equipment

- Cake Pans (three 6inch or two 8 inch)
- parchment paper
- Small Saucepan
- Medium Saucepan
- Whisk
- Cake Strips (optional)

Ingredients

- 1 cup butter
- 2 cups water
- 1 cup cocoa powder
- 4 large eggs
- 2 cups sugar minus 2 tbsp
- 3 cups flour plus 3 tbsp
- 1/2 tsp salt
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 1/2 tsp vanilla extract
- 1-2 tsp avocado oil
- 2-3 tbsp flour for cake pans

Instructions

1. Preheat your oven to 350F.
2. If you are using cake strips, place them in a small bowl of water to soak.
3. Crack your eggs into a small bowl and set aside.
4. In your small saucepan, add your butter and place over low heat to melt. Continue with other steps while the butter is melting. Once the butter is melted leave it on the counter for a few minutes to cool before mixing it in.
5. In your medium saucepan, add 2 cups of water. Place over high heat and bring to a boil. Remove from the heat and whisk in the cocoa powder. Set aside to cool.
6. Prepare your baking pans. Use 1-2 tsp of avocado oil (or your oil of choice) to grease your pans. Then use 2-3 tbsp of flour to dust your pans. You could also use chocolate instead of flour to make it extra chocolately.
7. Cut parchment paper to fit in the bottom of your pans and place it in the bottom.
8. In a small bowl combine the flour, salt, baking powder and baking soda. Mix with a fork until they are incorporated.
9. In your mixing bowl add the sugar.
10. Once the melted butter has cooled a bit, add it to the sugar and mix for about 30 seconds.
11. Add in half of the eggs and mix until just combined. Add in the rest of the eggs and mix until just combined.
12. Scrape the bowl and add in the vanilla extract. Mix until combined.
13. Add in half of the chocolate and water mixture. Carefully mix for a few seconds.
14. Add in half of the flour mixture and mix until combined.
15. Add in the rest of the chocolate and water mixture. Carefully mix for a few seconds.
16. Add in the rest of the flour mixture and mix until combined.
17. Mix the batter by hand quickly and then add to your cake pans. Evenly distribute the cake batter between the pans and fill until they are 1/2 to 3/4 of the way full.
18. If you are using cake strips, put those around the cake pans before putting them in the oven.
19. Baking time will vary depending on the cake size and thickness. I like to set a timer for about 30 minutes to check on how the cake is doing. I will then bake for additional time as necessary. The cake is done when a toothpick comes out clean and the sides start to pull away from the edge of the pan.
20. Take the cake out of the oven and let it cool in the pans for about 15 minutes.
21. Remove the cake from the pans and let it cool on a cooling rack.
22. Either frost the cake or store it in an airtight container. The cake will last for about 1 day at room temperature, or 7 days in the refrigerator. You can freeze the cake layers in plastic wrap for up to 2 weeks if you want to make them ahead of time. You could also freeze any leftover cake that has been frosted for up to 3 months in an airtight container.