Chocolate Cake (serves 12)

Butter and line two 9-in. round cake pans									
Preheat oven to 350˚F (175˚C)									
8 oz. (225 g) unsalted butter, softened	cream	cream	beat in 1 egg at a time	beat on medium speed for 10 sec. and scrape	mix in flour and chocolate on low speed until just combined (1/3 flour, 1/2 chocolate, 1/3 flour, 1/2 chocolate, 1/3 flour)	divide evenly into two 9-in round cake pans or three 8-in. round cake pans	smooth batter to edges of pans	bake 350˚F (175˚C) for 25 min.	cool 5 min., run knife around perimeter, invert onto wire rack and cool completely	assemble and frost
1-1/2 cup (300 g) dark brown sugar										
3 large (150 g) eggs										
1/2 cup (115 g) sour cream										
1 tsp. (5 mL) pure vanilla extract										
2 oz. (55 g) 70% cacao dark chocolate	combine	whisk until smooth								
1/4 cup (20 g) pure cacao powder										
1-1/4 cup (295 mL) water	boil									
3/4 cup (105 g) all-purpose flour	sift									
3/4 cup (85 g) cake flour										
1-1/4 tsp. (5.75 g) baking soda										
1/4 tsp. (1.5 g) table salt										

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1-1/2 cup (300 g) dark brown sugar
3 large (150 g) eggs
} Cream → Beat in 1 at a time

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1 tsp. (5 mL) pure vanilla extract
} beat at medium speed for 10s

2 oz. (55 g) 70% cacao dark chocolate
1/4 cup (20 g) pure cacao powder
1-1/4 cup (295 mL) water
} Combine → Whisk until smooth

3/4 cup (105 g) all-purpose flour
3/4 cup (85 g) cake flour
1-1/4 tsp. (5.75 g) baking soda
1/4 tsp. (1.5 g) table salt
} Sift

} Mix in flour and chocolate (low speed). Divide between pans.
bake 350F (175C) for 25 min
cool 5 min, invert onto wire rack
Cool completely, assemble and frost