Valentine's Sweet Treat

Double Chocolate Cake

Ingredients:

Cake

All Purpose Flour - 2 1/4 cups
Baking powder - 1 tsp
Baking soda - 3/4 tsp
Salt - 1/4 tsp
Unsalted butter (roomtemp) - 2/3 cup
Sugar - 1 3/4 cups
Eggs - 2
Unsweetened Chocolate - 3 oz
Vanilla extract - 1 tsp

Icing

Unsalted Butter, Softened - 1 cup
Cocoa powder, sifted - 1/2 cup
Powdered sugar, sifted - 5 cups
Vanilla extract - 1 tsp
Milk - 3-4 tbsp

Instructions:

- Grease and flour 2 - 9 inch baking rounds
- Stir together flour, baking powder, baking soda, and salt. Set aside.
- In a large bowl, beat the butter for 30 seconds. Add sugar and beat. Add eggs and beat well. Add chocolate and vanilla, and beat in.
- Add dry mixture to wet and 1 ¼ cups water to mix and beat on lower speed until combined.
- Pour into prepared pans and bake at 350 degrees for 30 to 35 minutes.
- Cool thoroughly and ice layers with icing.