

Buttermilk & Chocolate Chip Cake

3 cups	sifted all-purpose flour (plus 1 Tbsp at high altitude)
1 Tbsp	baking powder (2 tsp at high altitude)
½ tsp	salt (¾ tsp at high altitude)
2 sticks	unsalted butter
2 cups	granulated sugar (minus 1 Tbsp at high altitude)
4	eggs (5 eggs at high altitude)
1 tsp	vanilla extract (2 tsp at high altitude)
1 cup	milk (1 cup plus 2 Tbsp buttermilk at high altitude)
1 cup	mini chocolate chips

Preheat oven to 350 degrees F and position rack in center of oven. Butter and flour (2) 9" pans or 9x13 pan and use parchment paper, if desired.

In a medium bowl, whisk together the sifted flour, baking powder and salt.

In the large bowl of an electric mixer, cream together the butter and sugar until well blended. Scrape down the bowl and beater. Beat in the eggs 2 or 3 at a time, along with the vanilla, beating well to blend. Then scrape down the bowl and beater again. Don't worry if the batter looks curdled, the flour will bring it together.

With the mixer on the lowest speed, slowly add the dry ingredients, alternating with the milk or buttermilk. Once the batter is blended together, increase the speed and beat for about a minute, until smooth and creamy. Add the chocolate chips and beat until chips are just incorporated. Divide the batter evenly between the two pans or the 9x13 pan and smooth the top.

Bake for 22-28 minutes for 9" pans and 30-33 minutes for 9x13 pan (rotating after 20 minutes) or until a cake tester inserted into the center comes out dry. Cool pans on a wire rack for about 10 minutes. After 10 minutes, run a knife between the cake layers and pan sides to release the cakes and let the cakes cool completely. Fill and frost as desired.

*Note: I doubled the cake and frosting recipes to create a double layer 9x13 cake.

Recipe from Pie in the Sky, by Susan Purdy

Chocolate Buttercream Frosting:

6 Tbsp unsalted butter, room temperature

2 2/3 cups confectioner's sugar

1/2 cup unsweetened cocoa powder

1/3 cup milk

1 tsp vanilla extract

In a medium bowl, beat the butter until light and fluffy. Sift the confectioner's sugar and cocoa powder together in a separate bowl and add to the butter mixture alternately with the milk. Beat to a spreadable consistency, adding milk as necessary. Stir in the vanilla.

Recipe from All Recipes.com