

Chocolate Mint Layer Cake

Ingredients

1 3/4 cups cake flour
3/4 cup unsweetened cocoa powder
1 1/4 teaspoons baking soda
3/4 teaspoon salt
1/2 teaspoon baking powder
2 cups sugar
3/4 cup (1 1/2 sticks) unsalted butter, room temperature
3 large eggs
4 teaspoons vanilla extract
1 1/2 cups buttermilk
Mint Whipped Cream
Chocolate curls
Fresh mint sprigs

Preparation

Preheat oven to 350°F. Butter and flour three 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line bottom of pans with parchment paper.

Sift first 5 ingredients into medium bowl. Using electric mixer, beat sugar and butter in large bowl until well blended. Add eggs 1 at a time, beating well after each addition. Mix in vanilla. Add dry ingredients alternately with buttermilk in 3 additions each, beating until well blended. Divide batter equally among prepared pans (generous 2 cups for each); smooth top of batter.

Bake cakes until tester inserted into center comes out with some moist crumbs still attached, about 25 minutes. Cool cakes in pans on racks 15 minutes. Turn cakes out onto racks; peel off paper. Cool completely. (Can be made 1 day ahead. Cover; store at room temperature.)

Place 1 cake layer on platter. Spread 1 1/4 cups Mint Whipped Cream over. Top with second cake layer. Spread 1 1/4 cups Mint Whipped Cream over. Top with third cake layer. Spread remaining Mint Whipped Cream over top and sides of cake. Refrigerate at least 2 hours and up to 6 hours. Pile chocolate curls atop center of cake.

Garnish with mint sprigs.