

Yellow Cake with Chocolate Frosting

Adapted by Adam Roberts

From [Genevieve Yam's recipe on Epicurious](#)

As featured on [The Amateur Gourmet Show](#)

Serves 8 to 10

Ingredients:

For the cake:

1 ½ sticks unsalted butter, room temperature, plus more for the pans
3 cups cake flour
1 tablespoon baking powder
1 teaspoon baking soda
1 teaspoon kosher salt
¾ cup granulated sugar
4 large eggs, room temperature
2 large egg yolks, room temperature
1 ½ cups buttermilk, room temperature
1 tablespoon vanilla extract

For the frosting:

4 cups powdered sugar
1 ½ cups unsweetened Dutch-process cocoa powder
1 ½ cups unsalted butter, room temperature
¾ teaspoon kosher salt
¼ teaspoon plus 2 tablespoons buttermilk, room temperature

1. Preheat the oven to 350 degrees.
2. Prep your pans: rub softened butter all around the insides of two 9" cake pans, line with parchment (see video for a neat trick), then butter the parchment.
3. In a large bowl, whisk together the cake flour, the baking powder, the baking soda, and salt. In the bowl of a KitchenAid mixer, beat together the 1 ½ sticks butter with the granulated sugar on medium-high speed, until light and fluffy, about 4 to 5 minutes. Scrape down the sides of the bowl, then beat in the eggs and egg yolks one at a time, allowing each to incorporate before adding the next. Don't worry if the mixture curdles, it'll come back together when you start adding the flour.
4. Whisk together the buttermilk and the vanilla. On low speed, add 1/3rd of the dry ingredients, then ½ of the buttermilk mixture, the next 3rd of the dry, the other half of the buttermilk mixture, and finish with the dry. Using a rubber spatula, make sure to scrape the bottom of the bowl to make sure everything is incorporated.

5. Pour into the prepared cake pans and bake 30 to 35 minutes, until a cake tester comes out clean. Allow to cool in the pans for 15 minutes, then flip out on to a wire rack to cool completely.
6. While the cakes are cooling, make the frosting. Clean the bowl of your KitchenAid and dry it well. In a large bowl, sift together the powdered sugar and the cocoa powder. In the bowl of the mixer, beat together the butter and the kosher salt on medium-high speed until creamy. Lower the speed to low, add half of the dry ingredients, and when they're incorporated, add the other half. Add the buttermilk to make the frosting a spreadable consistency. Set aside.
7. When the cakes are completely cool, use a serrated knife to level off the top of one of them. Line a cake stand with strips of parchment (see video), and place that cake, sliced side down, on top. Spread on a thick layer of frosting, enough to cover the whole surface. Top with the other cake, top side up. Put a big mound of frosting in the middle of the top and use an offset spatula to push it out towards the sides. As the frosting begins to work down the sides, smooth it out with the offset spatula.
8. Continue spreading, smoothing, and rotating, until the cake is completely covered. Use the offset spatula to make some swooshes. Best served the same day with a cold glass of milk.