By: Demi Martinez, 2017 Hotel Encanto Best of Show

TRIPLE CHOCOLATE CAKE

Cake Ingredients:

1 cup unsalted butter	2 3/4 cups flour
2 1/2 cups sugar	2 tsp. baking powder
4 eggs	2 tsp. baking soda
1 cup cocoa	1 tsp. salt
2 cups water	

- Sift the flour, baking soda, baking powder and salt into a bowl and whisk together. Set aside.
- Boil some water. Pour 2 cups of hot water into the cocoa and whisk until the cocoa dissolves completely. Set aside to cool slightly.
- Cream the butter and sugar at medium speed until light and fluffy, about 8-10 minutes.
- Add eggs to the sugar mixture, two at a time and blend until incorporated. Scrape down the sides as needed.
- Add the dry ingredients alternatively with the warm cocoa mixture. Begin by adding dry, then alternate with wet.
- Pour the batter into parchment lined pans.
- Bake at 350 degrees F until a toothpick comes out clean.
- Cool completely in the pans.

Chocolate Caramel Pecan Frosting Ingredients:

8 oz. cream cheese

4 cups powdered sugar

4 Tbsp. milk

1/4 cup unsalted butter

2 tsp. vanilla extract

1/2 tsp. cinnamon

1/2 cup unsweetened cocoa powder

1/2 cup crushed pecans

In a bowl, beat together the cream cheese, 3 Tbsp milk, powdered sugar, butter, vanilla, cocoa and cinnamon to a spreadable consistency. Beat in additional milk if necessary. For a darker frosting add more cocoa or up to 4 ounces of melted chocolate. Add 1/2 cup pecans. Frost cake and decorate as desired.