



# Strange Luck

*There's no right or wrong time to enjoy chocolate cake—at least that's what Daisy Darling would tell you. Chocolate cake from Stella's Diner is her favorite food, and after you try this recipe, you'll certainly agree.*

## ~ Stella's Chocolate Layer Cake ~

For the cake:

- 2½ cups all-purpose flour
- 1 cup unsweetened cocoa powder
- 2½ tsp baking powder
- ¾ tsp baking soda
- 1 tsp salt
- ½ tsp cinnamon
- 1 stick butter, melted
- 2 cups caster sugar
- 2 eggs + 1 egg yolk
- 2 tsp vanilla bean paste
- 1½ cups milk
- 1 cup boiled water

For the frosting:

- 3 sticks butter, soft
- 5½ cups confectioner's sugar, sifted
- ½ cup unsweetened cocoa powder, sifted
- 1½ tsp pure vanilla extract
- pinch of salt
- ¼ cup sour cream
- 8oz dark chocolate (at least 70% cocoa) melted and cooled
- Optional: edible gold glitter

1. Preheat the oven to 350F. Grease and line three 18cm/7in cake tins.
2. Sift together the flour cocoa, baking powder, baking soda and salt and set aside.
3. In a large mixing bowl whisk together the melted butter and sugar. Add the eggs and vanilla and beat until everything comes together.
4. Whisking constantly add the sifted flour mix in three batches, alternating with the milk. Scrape the bowl as needed, and finally, whisk in the hot water.
5. Divide the batter between the three pans and bake for 23-25 minutes, or until springing back when pressed and a skewer in the center of the cake comes out clean.
6. Leave to cool in the tins for 5-10 minutes, and then turn out onto a wire rack to cool completely.
7. Make the fudge frosting: in the bowl of a stand mixer with paddle attachment, beat the butter until smooth and creamy. With the mixer on low, gradually add the confectioners' sugar, cocoa powder, vanilla and salt. Add the sour cream and mix until incorporated. Turn the mixer to high and mix until for about 30 seconds - just to lighten the mix. Stop the mixer and scrape down the bowl. Add the chocolate and mix on low until smooth.
8. To assemble the cake, trim the layers if they are domed, and then place the bottom layer onto a serving plate. Top with one third of the frosting, and spread it just shy of the edge (the other layers will squish it out to the edge). Repeat with the remaining layers and frosting, aiming for a swirly, messy look. Sprinkle with gold glitter, if desired. Enjoy!