Classic Chocolate Cake

Cake

6 ounces unsweetened chocolate, chopped

3/4 cup hot water

1/4 cup + 2 Tablespoons cocoa

2 1/2 cups + 2 Tablespoons sugar

2 1/2 cups + 2 Tablespoons flour

1 3/4 teaspoons baking soda

1 1/2 teaspoons salt

1 1/2 cups buttermilk

3 teaspoons vanilla

6 eggs + 3 egg yolks

18 Tablespoons butter, softened

Frosting

1 1/2 pounds semisweet chocolate

12 Tablespoons butter

1/2 cup sugar

3 Tablespoons corn syrup

3 teaspoons vanilla

1/4 teaspoon salt

1 3/4 cups heavy cream

Combine chocolate, hot water and cocoa.

Microwave until melted.

Add 1/2 c. sugar. and stir until thick and glossy.

Whisk together flour, baking soda and salt.

Combine buttermilk and vanilla.

Whisk eggs and yolks until combined.

Add 1 1/4 c. sugar and whisk 2-3 minutes on high.

Replace whisk with paddle and add chocolate mixture to mixer.

Beat in butter, 1 Tablespoon at a time.

Add flour in 3 batches, alternating with buttermilk.

Divide batter between 3 greased, parchment lined 9" baking pans.

Melt chocolate for frosting.

Melt butter in saucepan.

Add sugar, corn syrup, vanilla and salt.

Beat cream, chocolate and butter mixture in bowl of standing mixer.

Place mixer bowl in an ice bath and stir until thickened.

Beat frosting with paddle attachment until light and fluffy.

Place 1 cake layer on serving platter.

Spread 1 1/2 cups frosting over cake.

Repeat.

Top with final cake layer.

Frost top and sides with remaining frosting.