Sugar Free Chocolate Cake

2 2/3 cups flour

2 2/3 cups splenda sweetener

1 cup + 2 Tablespoons cocoa powder

1 1/2 teaspoons baking powder

3 teaspoons baking soda

1 1/2 teaspoons salt

1 1/2 cups buttermilk

3/4 cup canola oil

3 large eggs, room temperature

1 1/2 teaspoons vanilla

1 1/2 cups freshly brewed strong hot coffee

Buttercream

12 ounces Lily's dark chocolate chips

4 sticks butter, softened

1 cup stevia

1 cup cocoa powder

1/4 teaspoon salt

1 teaspoon vanilla

Combine flour, stevia, cocoa, baking powder, baking soda and salt.

Whisk together buttermilk, oil, eggs and vanilla.

Slowly add dry ingredients to wet.

Pour in coffee.

Divide batter between 3 greased 9" cake pans.

Bake 25 minutes at 350.

Remove cakes from pans and allow to cool completely.

Melt chocolate chips for buttercream.

Combine butter, stevia, cocoa powder and salt in bowl of standing mixer.

Beat in melted chocolate.

Whisk in vanilla and continue until mixture is light and fluffy.

Frost cake.