

Skillet Chocolate Cake

Ingredients

- 1/2 cup cocoa powder (I prefer dark)
- 1/3 cups semi sweet chocolate chips
- 3/4 cup water, brought just to a boil
- 1 1/2 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 1/2 cup plus 2 Tbsp butter, room temperature
- 1 1/4 cup light brown sugar
- 2 tsp vanilla extract
- 3 eggs
- 1/4 cup plus 2 Tbsp buttermilk
- Frost with [Chocolate Buttercream](#)

How to Make

1. Preheat oven to 350°
2. Grease 10" skillet with butter. Line bottom of pan with parchment paper, grease again and dust lightly with flour. Set aside.
3. In medium bowl whisk together cocoa powder and chocolate chips. Pour hot water over top, let sit for 1 minute and then whisk until smooth. Set aside to cool.
4. In another bowl whisk together flour, baking soda and salt. Set aside.
5. In bowl of stand mixer, beat together butter and light brown sugar until light and fluffy, about 3 minutes. Add in eggs and vanilla beating until combined and smooth.
6. Turn mixer to low and pour in melted chocolate mixture slowly until incorporated.
7. Finally add the flour mixture and buttermilk in alternating portions, beginning and ending with flour.
8. Stir until just combined, scraping sides when necessary.
9. Pour batter into prepared skillet.
10. Bake for 40 minutes, turning skillet halfway through baking.
11. Remove from oven and allow to cool on wire rack for 15 minutes.
12. Invert onto a wire rack to finish cooling before frosting.
13. Frost with [Chocolate Buttercream](#)
heavily adapted from [Baked Explorations](#)

Easy Chocolate Buttercream

Ingredients

- 2 cups semi-sweet chocolate chips
- 1 lb (2 cups) butter

How to Make

1. In medium saucepan, melt chocolate chips and butter over medium low heat, whisking frequently.
2. When melted, cool completely and chill until solid.
3. Remove from fridge and allow to come up to room temperature.
4. Put all the chocolate in a mixing bowl and beat on medium for 2 minutes until light in color and fluffy.

Notes

Makes enough frosting to filling and frost an 8" layer cake, or frost 24 cupcakes. Store refrigerated, but allow to come back to room temperature before serving.

*note from titus2minutes: I wanted a thicker frosting so I added in ½ cup of powdered sugar.