



INGREDIENTS

Dry:

1 ¾ cups all-purpose flour 1 ½ teaspoons baking powder ¾ teaspoon baking soda 1 teaspoon salt ¾ cup unsweetened cocoa powder

Wet:

½ cup (1 stick) unsalted butter, softened 1½ cups granulated sugar 2 large eggs 1 teaspoon vanilla extract 1 cup buttermilk

Chocolate topping:

1 cup milk
3/4 cup unsweetened cocoa powder
1 cup granulated sugar
1 stick (½ cup) unsalted butter
½ teaspoon salt
1 cup chopped pecans (optional)



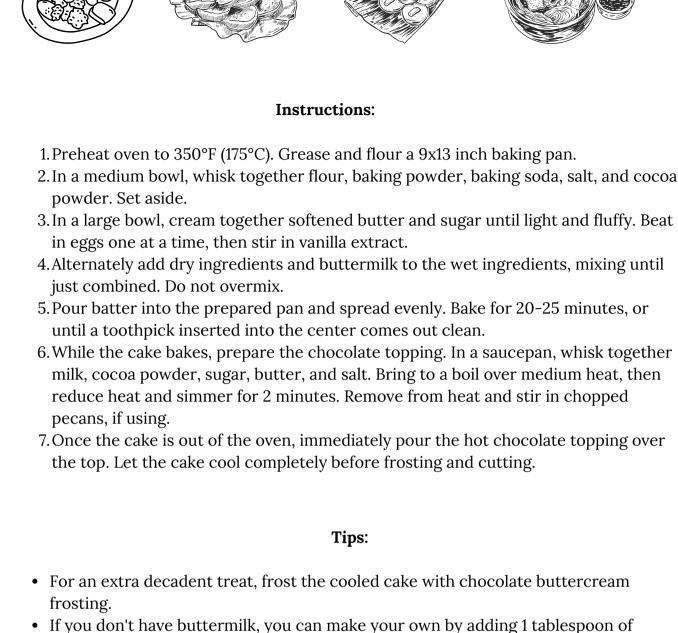












- If you don't have buttermilk, you can make your own by adding 1 tablespoon of vinegar or lemon juice to 1 cup of milk and letting it sit for 5 minutes.
- This cake is best served at room temperature. Store leftovers in an airtight container at room temperature for up to 3 days.











