MILE HIGH COCOLATE CAKE

Ingredients:

5 oz. Fine quality Unsweetened Chocolate chopped
2 ¼ sticks unsalted butter, softened
2 ¾ Cups sifted flour
¼ Cup unsweetened Cocoa powder (not durch process)
2 tsp baking soda
1 tsp baking powder
½ tsp salt
4 large eggs, room temperature
1 Cup granulated sugar
1 cup packed light brown sugar
1 ½ tsp vanilla extract
2 Cups sour cream

Preheat oven to 350 degrees with middle rack. Butter 2 cake pans then line with parchment paper and butter parchment. Flour pans.

Melt chocolate with butter and cool
Sift together flour, cocoa, baking soda, baking powder and salt.

Beat eggs, sugars, and vanilla in a large bowl at medium speed until pale and thick, 3 to 5 minutes. At low speed, mix in melted chocolate until incorporated and the add flour mixture in 3 bathces alternating with sour cream, beginning and ending with flour mixture until all is incorporated. Spread evenly in pans and rap pans several times on counter to eliminate bubbles.

Bake until cake pulls away from side and tootpick comes out clean, 40 to 50 miutes,

Cool minutes, run knife around edges and invert on cooling rack, Cool hour.

FROSTING:
Whisk together sugar, cocoa. Flour, and a pinch of salt in a small heavy saucepan over medium heat, then add milk and cook whisking constantly until mixture boils and is smooth and thick, about to minutes. Remove from heat and whisk in chocolate and vanilla until smooth, Transfer to a bowl to cool to room temperaature, covering surface with parchment paper to prevent a skin from forming.

Beat butter until creamy then add cooled chocolate mi a little at a time beating until frosting is fluffy and speadable. Cut each cake into two layers and frost between layers and top. Afrosting may be made days ahead and chilled, covered. Must be room temp to use.