Chocolate Buttermilk Cake
by **Clinton Kelly**

Deeply chocolatey, ultra-moist, and endlessly adaptable, this sheet cake proves that the best desserts don't need rules—just a good base and a little chaos.

Prep Time:
20 Mins

Cook Time
25 mins

Serves:
12-16 Servings

Level:
Beginner

Ingredients

Cake
- 2 cups all-purpose flour
- 2 cups sugar
- ½ cup unsweetened cocoa powder
- 1 tsp baking soda
- ½ tsp salt
- 1 cup butter
- 1 cup water
- ½ cup buttermilk
- 2 eggs
- 1 tsp vanilla extract
- Warm Chocolate Frosting
- ½ cup butter
- ¼ cup cocoa powder
- ⅓ cup buttermilk
- 4 cups powdered sugar
- Pinch of salt
- 1 tsp vanilla extract

Instructions

Step 1
Preheat the oven to 350ºF. Grease a 9×13-inch sheet pan.

Step 2
In a large bowl, whisk together the flour, sugar, cocoa powder, baking soda, and salt.

Step 3
In a saucepan, melt the butter with the water and bring just to a boil.

Step 4
Pour the hot butter mixture over the dry ingredients and whisk until smooth.

Step 5
Whisk in the buttermilk, eggs, and vanilla until fully combined.

Step 6
Pour the batter into the prepared pan, spreading it evenly.

Step 7
Bake for 22–25 minutes, until a toothpick inserted in the center comes out clean.

Step 8
While the cake bakes, make the frosting: melt the butter in a saucepan, then stir in the cocoa and buttermilk. Simmer gently.

Step 9
Remove from heat and whisk in the powdered sugar, salt, and vanilla until smooth and glossy.

Serving & Finishing

- Let Cake Cool before frosting