

Ingredients:

1 pound plus 3 1/2 teaspoons unsalted butter
2 cups unsweetened cocoa powder
2 cups hot brewed coffee
1 cup sour cream
1 1/2 tablespoons pure vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon baking powder
3 1/2 cups sugar
4 large eggs
Chocolate Icing [recipe follows]
2 1/2 cups almond toffee pieces

Chocolate Icing:

4 1/2 cups heavy cream
3 sticks unsalted butter
1/2 cup plus 2 tablespoons unsweetened cocoa powder
1/2 cup light corn syrup
2 pounds semisweet chocolate, chopped into pieces
1 tablespoon pure vanilla extract
1 teaspoon almond extract

Directions:

1. Preheat oven to 350F
2. Grease 3 (10-inch) cake pans with butter
3. Line each with parchment paper and better
4. Place the cocoa in bowl and slowly add the hot coffee, whisking until smooth. Set aside to cool
5. In a large bowl, whisk together the sour cream and vanilla
6. Whisk in the cooled coffee mixture
7. Cream the remaining pound butter and the sugar
8. Mix in the eggs
9. Sift the flour, baking soda, and baking powder together
10. Add the flour mixture alternately with the coffee-sour cream mixture on low. mix until smooth
11. Divide the batter into the 3 pans
12. Bake 30 to 35 minutes. Let cool completely in the pans on a wire rack.
13. Remove the cakes from the pans
14. Using a long serrated knife, trim off the rounded top from each to make a flat surface
15. Place the first cake layer on a cake plate or stand. Spread about 1 1/2 cups of the chocolate icing across the top and sprinkle with about 3/4 cup crushed almond toffee
16. Repeat with the second layer
17. Place the third layer upside-down on top. Frost the top and sides of the cake with the

remaining icing, and press the remaining crushed almond toffee onto the sides and top of the cake

Icing Directions:

1. In a large saucepan, combine the cream, butter, cocoa, and corn syrup
2. Bring to a simmer over medium heat
3. Remove from the heat□□ Put the chopped chocolate in a large bowl
4. Add the hot cream mixture and let sit for 2 minutes
5. Whisk until the chocolate is melted and smooth.
6. Add the vanilla and almond extracts
7. Cover and refrigerate until needed. (The icing will keep refrigerated for up to 3 days.)