

What's Inside

Sara Bareilles

Sugar, sugar, sugar, butter

Sugar, butter, flour

Sugar, butter, flour

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My hands pluck the things I know that I'll need

I'll take the sugar and butter from the pantry

I add the flour to begin what I am hoping to start

And then it's down with the recipe and bake from the heart

What's inside, everyone wants to know what's inside

And I've always told them, but I feel something needs to change

You wanna know what's inside?

I could tell you if I wasn't hiding

My whole life is in here

In this kitchen, baking

What a mess I'm making

Instructions:

The Most Amazing Chocolate Cake

1. Preheat oven to 350 degrees. / Butter three 9-inch cake rounds / Dust with flour and tap out the excess.
2. **Mix together** flour sugar cocoa baking soda, baking powder and salt in a stand mixer using a low speed until combined.
3. Add eggs buttermilk warm water **OR COFFEE!** Oil and vanilla. / Beat on a medium speed until smooth. / This should take just a couple of minutes.
4. Divide batter among the three pans. *I found that it took just over 3 cups of the batter to divide it evenly.*
5. Bake for 30-35 minutes until a toothpick inserted into the center comes out clean.
6. Cool on wire racks for 15 minutes - then turn out the cakes onto the racks and allow to cool completely.
7. Frost with your favorite frosting **and enjoy!**

The Chocolate Cream Cheese Buttercream Frosting

1. In a large bowl, beat together butter and cream cheese until fluffy. Use a hand mixer or stand mixer for best results
2. Add in cocoa powder and vanilla extract. Beat until combined.
3. Beat in powdered sugar, 1 cup at a time. Add milk as necessary to make a spreadable consistency. The frosting should be very thick and will thicken even more if refrigerated.

EAT!