

# Cinnamon Chocolate Cake with Cookie Butter Frosting

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## Cinnamon Chocolate Cake Ingredients

- 1  $\frac{3}{4}$  cups all-purpose flour
- 1 $\frac{3}{4}$  cups sugar
- $\frac{3}{4}$  cup unsweetened cocoa powder
- 1 Tbsp. ground cinnamon
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1 tsp. salt
- 1 cup buttermilk
- $\frac{1}{2}$  cup vegetable oil
- 2 eggs, room temperature
- 1 tsp. vanilla
- 8 oz. strong chai (or other cinnamon) black tea



## Cookie Butter Frosting Ingredients

- 12 oz. (3 sticks) unsalted butter, softened
- 2 Tbsp. milk
- 9 oz. cookie butter
- 1 tsp. vanilla extract
- 2 $\frac{1}{4}$  cups powdered sugar
- 1 tsp. ground cinnamon (optional)

## Ganache and Decoration Ingredients

- 8 oz. bittersweet chocolate chips
- $\frac{3}{4}$  cup heavy cream
- candy melts or white chocolate chips (optional)

## Directions

1. Preheat your oven to 350°F. Grease or line two 9" round cake pans with parchment paper.
2. In a medium bowl, whisk together the flour, sugar, cocoa powder, cinnamon, baking soda, baking powder, and salt. Set aside.
3. Beat together the buttermilk, oil, eggs, and vanilla until combined. Fold in the dry ingredients just until combined (do not overmix). Stir in the brewed tea.
4. Divide the cake batter between the two prepared cake pans. Drop each pan on the counter several times to release any air bubbles. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
5. Allow the cakes to cool for 15 minutes, then run a sharp knife around the edge. Remove the cakes from the pans and cool them completely on a cooling rack.
6. When the cake and filling are completely cool, prepare the frosting. In a stand mixer, beat the butter until it is creamy, about 3 minutes. Add the milk and beat until smooth. Add the cookie butter and beat for 2 minutes more. Add the vanilla and cinnamon and beat another 3 minutes, scraping the sides of the bowl periodically. Add the powdered sugar,  $\frac{1}{2}$  cup at a time, beating for 2 minutes after each addition. Beat on low until desired consistency is reached.
7. Level the top of each cake and place one on a serving plate. Spread a smooth layer of frosting on top of the cake and then center the second cake on top of it upside down. Frost the top and sides of the entire cake as smoothly as possible. Refrigerate the cake for at least 1 hour to set the frosting.
8. While the cake is chilling, prepare the ganache. Place the chocolate chips in a glass bowl or measuring cup and heat the cream separately, just until it boils. Pour the hot cream over the chocolate chips and let stand for 2 minutes. Whisk the mixture until it becomes smooth. Let sit to thicken.
9. When the frosting is set, pour the ganache onto the center of the cake, letting it drip down the sides and spreading with a spatula as needed. Refrigerate at least 30 minutes to set. Decorate as desired with melted candy melts or white chocolate. Let the cake stand at room temperature for 15 minutes or so before serving.