



Black Magic Cake

Ingredients:

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| 2 C. sugar | 2 eggs |
| 1-3/4 C. all-purpose flour | 1 C. buttermilk or sour milk |
| 3/4 C. cocoa | 1 C. strong black coffee |
| 2 tsp. baking soda | 1/2 C. vegetable oil |
| 1 tsp. baking powder | 1 tsp. vanilla extract |
| 1 tsp. salt | |

Directions:

1. Heat oven to 350. Grease and flour two 9-inch round baking pans or one 13 x 9 x 2-inch baking pan.
2. Stir together sugar, flour, cocoa, baking soda, baking powder, and salt in large bowl. Add eggs, buttermilk, coffee, oil, and vanilla; beat on medium speed of mixer for 2 minutes (batter will be thin). Pour batter evenly into prepared pans.
3. Bake 30-35 minutes for round pans, 35-40 minutes for rectangular pan or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely. Frost with *Mocha Frosting* (it's the best!):

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| 3 Tbsp. butter | 1 Tbsp. coffee-flavored liqueur |
| 3 Tbsp. Cocoa | 1-1/2 C. powdered sugar |
| 1 Tbsp. warm water | |

1. Melt butter in small saucepan over low heat. Stir in cocoa, water, and liqueur. Remove from heat.
2. Gradually add powdered sugar, beating until it is of spreading consistency. Add additional warm water if needed.

1 Double the Frosting recipe to ensure enough frosting for the Middle, Top, and sides of cake