

Fudgy Chocolate Layer Cake



PREPARATION TIME
10 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
fresh strawberries



SHOPPING LIST

- confectioners' sugar
- cocoa powder • coffee

ON HAND

- flour • sugar • baking soda
- salt • eggs • oil • vinegar
- vanilla extract • butter

MONEY
Cook's
SAVER

Don't throw out your morning coffee. Put it to good use in the delicious frosting for this chocolate layer cake. If you don't have any coffee already made, whip up some instant coffee instead.

INGREDIENTS

- 2 cups all-purpose flour
- 1¹/₃ cups sugar
- 6 tablespoons unsweetened cocoa powder
- 1¹/₂ teaspoons baking soda
- ¹/₄ teaspoon salt
- 2 eggs, lightly beaten
- ¹/₃ cup plus 2 tablespoons vegetable oil
- 1¹/₄ cups water
- 1¹/₂ tablespoons white vinegar
- 1¹/₂ teaspoons vanilla extract

FROSTING:

- 4 cups confectioners' sugar
- 5 tablespoons cocoa powder
- 7 tablespoons butter or margarine, softened
- 1¹/₂ teaspoons vanilla extract
- ¹/₄ cup hot coffee

SERVES **6**

COOKIN'
Express

• For an attractive finish to the chocolate cake, use cocoa powder to "fleur" the greased baking pan.

Make Ahead

Combine all the dry ingredients in a sealable plastic bag up to 24 hours ahead.

♦ VARIATION

For a buttercream frosting instead of chocolate, omit the cocoa powder in the frosting recipe.

1 Preheat oven to 350°F. Sift dry ingredients into a large bowl. Mix eggs, oil, water, vinegar and vanilla in a small bowl. Add egg mixture to dry ingredients; beat lightly.



2 Grease and flour a 9-inch square pan. Pour batter into prepared pan. Bake for 35 minutes or until cake tests done. Cool in pan. Invert cake onto a wire rack. Let cool.

3 Meanwhile, for frosting, beat confectioners' sugar, cocoa powder, butter, vanilla and coffee in a large bowl until smooth.



4 Cut cake into 2 equal halves. Spread frosting over 1 half. Top with other cake half. Spread remaining frosting over top and sides.