

CHOCOLATE MOCHA CAKE

from the kitchen of Elaine Robson

It seems like this was a hit at the Lakeland Basket Guild meeting on Saturday, August 16, 2014 and it was requested that I give the recipe to Peggy so she could include in the Newsletter.

2 cups sugar
2 eggs
2 sticks melted butter
2 cups hot coffee
2 cups flour
1 cup cocoa
2 tsp. baking soda
2 tsp. baking powder
1 tsp. salt
1 tsp. vanilla

I use my Kitchen Aid mixer now but before that I used my hand and a wooden spoon.

Turn oven to 350 degrees.

Grease & flour a bundt pan.

Measure out the flour, cocoa, soda, powder & salt in a sifter. Set aside.

Cream together the first 3 ingredients (sugar, eggs & butter)

SLOWLY stir in the hot coffee (if you go too fast you'll cook the eggs and end up with a scrambled mess)

Add the ingredients from the sifter and stir well.

Add the vanilla.

Pour into the prepared bundt pan.

Cook for 45 minutes. Test for doneness as you would any other cake.

VANILLA BUTTER FROSTING

1/3 cup butter softened
3 cups confectioners sugar sifted
1-1/2 tsp. vanilla
1/4 cup milk (more or less to desired consistency)

Blend butter & sugar. Add vanilla. Slowly add milk to desired consistency.