

## Maria's Black Magic Cake

### Dry Ingredients:

1  $\frac{3}{4}$  cups flour  
2 cups sugar  
 $\frac{3}{4}$  cups unsweetened cocoa  
2 tsp baking soda  
1 tsp baking powder  
1 tsp salt

### Liquid Ingredients:

2 eggs  
1 cup very strong coffee  
1 cup buttermilk or sour milk  
 $\frac{1}{2}$  cup of oil  
1 tsp vanilla



Set oven at 350 degrees. Grease and flour baking pan(s).

Combine dry goods. Add liquids. Beat for 2 mins at medium speed. Note that batter will be thin. Spread in round cake 8 or 9 inch tins or a 13x9 pan.

Bake for 30-35 mins or until toothpick is clean.

## Glossy Chocolate Frosting

3 T shortening

3 oz unsweetened chocolate bars

2 c confectioners' sugar

¼ tsp salt

1/3 c milk

1 tsp vanilla

Melt shortening and chocolate in saucepan over very low heat. Stir in remaining ingredients and beat until smooth. Place pan of frosting in bowl of ice and water; continue baking until icing is of desired consistency. If desired, stir in ½ cup of chopped nuts. (Frosts two 8- or 9- inch layers or one 13x9-inch cake).