

Martha's Black Magic Cake

2 C. Sugar - 2 eggs - 1 $\frac{3}{4}$ C. all-purpose flour
1 C. Buttermilk or sour milk - $\frac{3}{4}$ C. Cocoa
1 C. Strong black coffee - 2 tspn. baking soda
 $\frac{1}{2}$ C. Vegetable oil - 1 tspn. Baking powder
1 tspn. Vanilla extract - 1 tspn.

Salt Directions: Heat oven to 350. Grease & flour two 9 inch round baking pans, or one 13x9x2-inch baking pan.

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. 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)

3 tblsp. Butter. - 1 tblsp. Coffee flavored liqueur (optional) 3 tblsp.

Cocoa. - 1 $\frac{1}{2}$ C. Powdered sugar

1 tblsp. Warm water

