

MITCHELL'S BLACK MAGIC CAKE



Ingredients:

1 3/4 cup flour	1/2 cup butter
2 cups sugar	2 oz melted Baker's chocolate
3/4 cup cocoa powder	3 cups powdered sugar
2 tsp baking soda	3 Tbsp milk
1 tsp baking powder	2 tsp vanilla
1 tsp salt	
2 eggs	
1 cup coffee	
1 cup buttermilk	
1/2 cup vegetable oil	
1 tsp vanilla	

Instructions:

Preheat oven to 350 degrees.

Combine dry ingredients on the left in a large bowl. Add the remaining ingredients on the left and beat at medium speed for two minutes. Batter is thin. Pour into a 9 x 13 pan or two 9 inch cake pans that have been greased and floured or sprayed with cooking spray. I like to use parchment in the bottom of the rounds.

Bake 30-40 minutes (less for 9 inch pans, longer for 9 x 13 pan). Remove and set aside to cool.

Combine frosting ingredients on the right and mix well. Spread over cooled cakes.

Recipe presented by: Deborah Anderson



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