

EASY MOIST CHOCOLATE CAKE

- 2 cups sugar
- 1¾ cups all-purpose flour
- ¾ cup baking cocoa
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt

- 2 eggs, lightly beaten
- 1 cup strong brewed coffee, cooled
- 1 cup buttermilk
- ½ cup vegetable oil (canola, corn, etc., but not olive oil)
- 1 teaspoon vanilla extract

- 1 tablespoon powdered sugar (optional)

1. Preheat oven to 350 degrees.
2. Grease and flour a 10-inch Bundt pan and set aside.
3. In a large mixing bowl combine all dry ingredients except powdered sugar and set aside.
4. Add eggs, coffee, buttermilk, oil, and vanilla to flour mixture and beat with an electric mixer on medium speed for 2 minutes. Note: batter will be quite thin.
5. Pour batter into prepared pan.
6. Bake for 45 to 50 minutes, or until a toothpick inserted near center comes out clean and cake begins to pull away from sides of pan.
7. Cool cake in pan for 10 minutes, then invert onto a rack, remove pan, and allow to cool completely.
8. Dust with powdered sugar, if desired.

Makes 12 servings.