

## Blissfully Magic Chocolate Cake

1 3/4 cups Flour

2 cups Sugar

3/4 cup Cocoa Powder

2 teaspoons Baking Soda

1 teaspoon Baking Powder

1 teaspoon Salt

1 cup strong Coffee (heaping spoon of instant)

1 cup Buttermilk (\*milk with vinegar)

1/2 cup Oil

1 teaspoon Vanilla

2 Eggs

Mix the dry ingredients and set aside.

Mix the wet ingredients together.

Stir the wet into the dry, and then beat for 2 minutes on medium speed. **Batter will be thin.**

Grease and flour 2 - 9 inch round pans or one 9 by 13 pan. It helps to put parchment paper on the bottom if you are planning to turn the cake out.

Bake at 350F for 30-40 minutes.

Cool for 10 minutes, then remove from pan to finish cooling on a wire rack (helps to turn it out onto a piece of wax paper, to prevent it sinking into the wire rack).