

Carol's Sweetheart Chocolate Cake

Prep Time: 10mins. ❖ Bake Time: 35-40mins.
Serves: 12-16

Ingredients:

For the cake you'll need:

- ❖ 1 oz. Baker's Chocolate, melted
- ❖ ½ C. butter, softened (or canola oil if you must!)
- ❖ 1 C. unsweetened cocoa powder
- ❖ 2 C. sugar
- ❖ 1 C. of low fat buttermilk
- ❖ 2 eggs
- ❖ 2 tsp. vanilla
- ❖ 1½ tsp. baking powder
- ❖ 1½ tsp. baking soda
- ❖ 1¾ C. flour
- ❖ 1 C. boiling water

For the Decadent Frosting you'll need:

- ❖ 1 oz. semisweet chocolate, melted
- ❖ ⅔ C. unsweetened cocoa powder
- ❖ 1 tsp. vanilla
- ❖ 2-3 Tbsp. strong brewed coffee
- ❖ ¼ C. butter (melted)
- ❖ 1½ - 2 C. powdered sugar (more or less for desired consistency)



Directions:

To prepare the Cake Batter:

Preheat oven to 350° F. Prepare one large or two small bundt cake pans with non-stick spray or butter.

In large mixing bowl combine the melted chocolate and butter (or oil). Mix well until smooth. Then add sifted cocoa, sugar, buttermilk, eggs and vanilla, stirring to incorporate. Add baking powder, baking soda & sifted flour a little at a time – mixing thoroughly after each addition. Lastly, add boiling water. Mix well until smooth. Bake at 350° F for 15 minutes. Then reduce oven to 325° until done (about 35-40 mins.). Cake is done when a toothpick inserted comes out clean. Let cool at least 20 minutes before frosting.

To prepare the Decadent Frosting:

Melt chocolate in double-boiler or in a glass bowl in the microwave. Add remaining ingredients together, blending until smooth. If too thick, heat in microwave until pour able. This will frost one large or two small bundt cakes.

Cook's Note: This recipe makes one large or two small bundt cakes.