

Chocolate Coffee Layers

2 1/2 CUPS SELF-RISING FLOUR (WHITE-LILY)
 1/2 TSP. SODA
 1 TSP. BAKING POWDER
 3/4 CUP COCOA
 2 1/4 CUPS GRANULATED SUGAR
 1 STICK SALTED BUTTER (ROOM TEMPERATURE)
 3/4 CUP COOKING OIL
 3 EGGS ROOM TEMP.
 1/2 CUP SOUR CREAM
 1 CUP MILK
 1 CUP HOT DARK EXPRESSO (STRONG COFFEE)
 2 TSP. VANILLA FLAVORING
 OR TSP. IF EXTRACT

Preheat oven to 350 degrees. In large separate mixing bowl whisk together flour, soda, baking powder, and cocoa and set aside. Using an electric mixer and mixing bowl, mix sugar, butter, cooking oil, and eggs. Add sour cream and milk. Begin adding dry ingredients 1/2 cup at a time. After adding 1 1/2 cups of dry ingredients, add hot coffee. Finish adding flour. Add vanilla. Batter will be thin. Pour into 3 well-greased and floured round cake pans, or into one 13"x9"x2" sheet pan. There is too much batter for two cake pans. Don't fill cake pans over 3/4 "full. Bake until middle of cake rises, and sides begin to pull away from edges of pan. Do not open oven to check until 25 minutes has passed for round layers and 30 minutes has passed for sheet cake. Watch close at end and take out when toothpick comes out clean.

"Very, very moist cake layers! This is my favorite homemade chocolate cake layer." -Tammy

Fudge Frosting

8 CUPS POWDERED SUGAR
3/4 CUP COCOA
3/4 CUP EVAPORATED MILK
1 1/2 STICKS SALTED BUTTER OR MARGERINE
DASH OF SALT
2 TSP. VANILLA

Add powdered sugar and a dash of salt to mixing bowl. Add cocoa and whisk on low speed. Add evaporated milk to a liquid measuring cup. Add 1 1/2 sticks of softened butter to same measuring cup. Put in microwave and heat on high until it is boiling. Once boiling add to powdered sugar and mix on medium speed. Add vanilla extract.

NOTE: Ice cake immediately.

Icing will thicken as it cools on cake. If you let it cool before icing, you may have to heat in microwave until it is spreadable.



Earthquake Cake, Recipe on Page: 75