

2 9" pans

# Best Ever Chocolate Cake

350° 30-35 min

2c. flour  
2c sugar

3/4c cocoa  
2t baking powder

1/2t baking soda  
1t. espresso powder  
1t. salt

1c. buttermilk  
1/2c. canola oil

2 lg eggs  
2t vanilla  
1c boiling H<sub>2</sub>O

Dry ingredients mix well. Add others except water mix well on medium. Add water  
Bake. Allow to cool 10 min before taking from pans. Cool completely

## Frosting

3 sticks butter softened

1c. cocoa

5c XXX sugar

1/2c. milk

2t vanilla

1/2t. espresso

Cream cocoa (no lumps) w/ butter Add sugar & 1T milk alternately til combined  
then add vanilla & espresso Mix Well Adjust XXX + milk to right consistency