

V's Chocolate Cake of your Wildest Fantasies

Ingredients

Cake:

- 1 cup boiling water
- 3 tbsp espresso granules

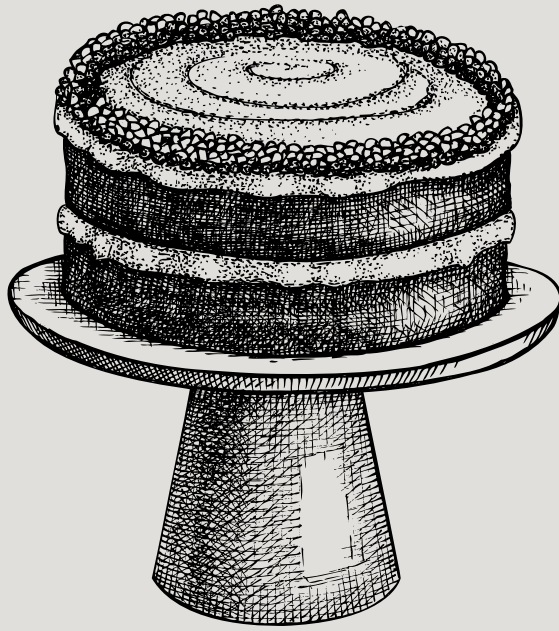
- 2 cups sugar
- 2 eggs
- ½ cup canola oil
- 2 tsp vanilla extract
- 2 tsp almond extract

- 2 1/2 cups all-purpose flour
- ¾ cup Dark Cocoa powder
- 1 ½ tsp baking powder
- 1 ½ tsps baking soda
- 1 cup buttermilk

Directions

- Preheat oven to 375° F.
- In a separate bowl pour espresso granules into boiling water, stir and then let cool.
- Beat together in mixer the sugar, oil and eggs until fluffy.
- Mix in vanilla extract and almond extract.
- In a separate bowl stir all dry ingredients together.
- Stir in dry ingredients, alternating with buttermilk and cooled espresso mixture until all ingredients are combined.
- Beat on high for one minute.
- Pour into 2 9" round pans and place into preheated oven for 25-40 minutes or until inside is just set.
- Allow to cool before icing cake.

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Ingredients

Icing:

- 4 cups confectioners (powdered) sugar, sifted
- 1/4 cup cocoa powder, sifted
- 1/3 cup brewed espresso
- 1 c butter
- 2 tsp vanilla flavoring
- milk, if needed

Directions

- Beat butter on high in mixer until light and fluffy.
- Stir in Powdered sugar and cocoa.
- Stir in espresso and vanilla.
- Add milk, 1 tsp at a time if frosting is too thick.

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