

BLACK MAGIC CAKE

1-3/4 Cup flour	1 tsp salt
2 cups sugar	2 eggs
3/4 cup Cocoa	1 cup strong Black Coffee
2 tsp Baking Soda	1 cup buttermilk
1 tsp Baking Powder	1/2 cup canola oil
1 tsp. Vanilla	

In large bowl put flour, sugar, cocoa, soda, powder and salt

Add eggs, coffee, buttermilk, oil and vanilla. Beat on Medium speed for about 2 minutes. Batter will be very thin.

Pour into a 13x9x2 greased pan or two 9" round layer cake pans or a bundt pan.

Bake at 350 degrees – 35 to 40 minutes for oblong or bundt pan or 30-35 minutes for layers.

Comes out very moist and delicious