

Black Chocolate Cake

Show #200
from Nancy Bishop

2 cups flour
1 $\frac{3}{4}$ cups sugar
 $\frac{1}{2}$ cup cocoa
 $\frac{1}{2}$ tsp. salt
2 rounding tsp. baking soda
 $\frac{2}{3}$ cup oil
1 egg
1 cup sour milk
1 tsp. vanilla
1 cup hot black coffee

Mix dry ingredients. Make hole in center. Add oil, egg, milk, vanilla. Mix well and add hot coffee. Bake at 350 degrees for 40 minutes. After cake has cooled, frost with cream cheese frosting.

Cream Cheese Frosting

1 8 oz. package cream cheese, softened
1 tablespoon milk
1 tsp. vanilla
4 cups powdered sugar

Beat cream cheese, milk and vanilla until smooth. Beat powdered sugar in 1 cup at a time until smooth.