

**Black Magic Cake with Buttercream Frosting**  
**(Please make cake exactly as instructed)**

If you want your pans back, please label them clearly with name and phone number or e-mail and come pick them up after the shows. Disposable pans are nice.

**Black Magic Cake**

2 cups sugar  
1 3/4 cups all-purpose flour  
3/4 cup Hershey's cocoa  
2 teaspoons baking soda  
1 teaspoon baking powder  
1 teaspoon salt  
2 eggs  
1 cup strong black coffee or 2 teaspoons powdered instant coffee plus 1 cup boiling water  
1 cup buttermilk or sour milk\*  
1/2 cup vegetable oil  
1-teaspoon vanilla extract

Heat oven to 350. Grease and lightly flour (or spray with cooking spray) a 13 x 9 x 2-inch baking pan. In large bowl, stir together sugar, flour, cocoa, baking soda, baking powder, and salt.

Add eggs, coffee, buttermilk, oil and vanilla; beat on medium speed of electric mixer 2 minutes (batter will be thin).

Pour batter into prepared pan.

Bake 35 to 40 minutes or until wooden toothpick inserted in center comes out clean.

When completely cool, frost with Chocolate Buttercream Frosting (recipe below).

12 to 15 servings

\*To sour milk: Use 1 tablespoon white vinegar plus milk to equal 1 cup (buttermilk is preferred)

**Chocolate Buttercream Frosting**

1 lb. confectioners sugar  
1/2 cup butter or margarine, softened  
1 teaspoon vanilla extract  
3 tablespoons milk  
2 (1 oz.) squares unsweetened baking chocolate

In large bowl, beat together sugar, butter, vanilla and milk until smooth. If necessary, add more milk until frosting is spreading consistency. Melt 2 squares unsweetened chocolate over very low heat until just melted. Stir into frosting. Makes enough to top a 13 x 9-inch sheet cake.

*This cake may be frozen once it is completely cooled. Please freeze in airtight container. Thaw the day before use.*