

# Cecilia's Cakewalk

## ***Tavie's Chocolate Cake***

There are many versions of this recipe, my mom Tavie Tolbert made it best.

### **Ingredients:**

2 oz semi-sweet chocolate  
1 oz unsweetened chocolate  
1 cup hot coffee  
3 cups of sugar  
2 ½ cups all-purpose flour  
1 ½ cups cocoa powder, unsweetened  
2 tsp baking soda  
1 tsp baking powder  
1 tsp salt  
3 large eggs  
¾ cup vegetable oil  
1 ¾ cups buttermilk  
1 tsp vanilla

### **Frosting:**

2 oz unsweetened chocolate  
6Tbs of butter  
5 cups of powdered sugar  
1/3 cup of milk  
1 ½ tsp vanilla

### **Directions:**

Preheat your oven to 300 degrees. Line two round cake pans with wax paper this is sprayed with oil on both sides,

Finely chop the chocolate. Place the e chocolate in a bowl with the hot coffee, and stir slowly until the chocolate is fully melted and smooth.



Sift the dry ingredients, sugar, flour, cocoa powder, baking soda, baking powder, and salt into a large bowl.

Using an electric mixer, beat eggs until lemon in color and slightly thick.

Add the melted chocolate/coffee, oil, buttermilk, and vanilla to the eggs. Add the dry ingredients slowly to the egg mixture and beat until blended.

Divide the batter between the two pans, and bake for about an hour. Use a small skewer to test the middle of the cake, if it comes out clean, take the cakes out of oven. Cool cake before frosting.

### **Frosting:**

Melt chocolate on medium heat in a heavy saucepan. Let the chocolate cool to room temperature. In a mixer beat butter and powdered sugar. Add chocolate, milk and vanilla. Beat the frosting until thick and spreadable.

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