1 3/4 cups all-purpose flour, 1 teaspoon vanilla extract, 2 eggs, 1/2 cup vegetable oil, 1 teaspoon baking powder, 2 cups white sugar, 1 cup buttermilk, 1 teaspoon salt, 1 cup strong brewed coffee, 2 teaspoons baking soda, 3/4 cup cocoa powder.

Preheat oven to 350 degrees F (175 degrees C). Smear and cover two 9inch curved cake pans or one 9x13inch pan. In big dish syndicate flour, cocoa, sugar, baking powder, baking soda and salt to test. Make a well in the Centre. Coffee, Add eggs, oil, vanilla and buttermilk. Weary for 2 mint on average speed. Batter will be high. Decant into arranged pans. Heat at 350 degrees F (175 degrees C) for 30 to 40 mint, or till toothpick inserted into centre of cake comes out fresh. Cool for 10 mints, then take away from pans and finish freezing on a wire frame. Fill and cold as wanted.