

LIGHT CHOCOLATE CAKE



Ingredients

- 1/4 pound butter
- 1/2 cup cocoa
- 1 cup buttermilk
- 2 cup flour
- 1/2 teaspoon salt
- 2 tablespoon butter for filling
- Hot coffee for filling
- 2 cup sugar
- 3 whole eggs
- 1 teaspoon soda
- 1 teaspoon vanilla
- 1 box of powdered sugar for filling
- 1/2 cup cocoa for filling

Directions

1. Cream butter and sugar until fluffy, add eggs, mix well, then add all dry ingredients, alternating with the milk.
2. Bake in two layers.
3. For filling, melt butter and add powdered sugar, and cocoa for filling.
4. Use enough hot coffee to make soft filling.
5. Spread after cake is cold.

Photo credit: @lorenebee (<https://unsplash.com/photos/r4GMAtjuYj0>)

Original recipe (<https://publicdomainrecipes.org/recipes/light-chocolate-cake/>)

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