

Bart's Chocolate Cake

Cake

Ingredients:

- 2 cups sugar
- 2 cups flour
- 1 cup cocoa
- 2 tsp salt
- 2 tsp baking soda
- 2 cups hot coffee
- 2 eggs 1 ¼ cups vegetable oil
- 1 ½ tsp vanilla
- 8 oz cream cheese (don't use low fat!)
- 1 stick of butter (~120g)
- 2-3 cups icing sugar

Steps:

- Beat eggs. Add oil and vanilla, beat well.
- Add dry ingredients except for baking soda.
- Slowly add 1.5 cups coffee, mixing well.
- Add baking soda to remaining coffee, then add slowly to other mixture. Batter will be very runny.
- Bake in greased & floured cake pans at 350°F for 25-30 minutes. Let cool.
- For the frosting:
 - Cream 8 oz cream cheese with 1 stick of butter
 - Gradually add up to 3 cups of icing sugar to achieve desired consistency

Chocolate Sauce Icing

Ingredients:

- ⅓ cup cocoa powder
- 1 cup sugar
- 1 T vanilla
- ½ cup butter
- ¼ cup milk

Steps:

- Melt butter.
- Add all ingredients.
- Boil for 1 minute.
- Cool and spread on cake.