

Chocolate Cake

Ingredients:

2 Cups granulated white sugar
1 $\frac{3}{4}$ Cups all - purpose flour
 $\frac{3}{4}$ Cup plus 2 Tlbs. of dark (extra brut) cocoa powder- don't substitute for anything but a dark cocoa
2 Tsp. of baking soda
1 Tsp. of baking powder
1 Tsp. of Kosher salt.
2 Eggs
1 Cup of buttermilk (You can use regular milk plus a teaspoon of white vinegar)
1 Cup of Strong black coffee cold
 $\frac{1}{2}$ Cup of vegetable oil
2 Tsp. of pure vanilla extract

Directions:

Whisk together all of the dry ingredients until combined. Set aside. Whisk together all of the wet ingredients until combined.

Add wet ingredients to dry ingredients until incorporated. The batter will be thin but no worries.

Scoop into cupcake liners or pour into a baking pan, bake at 350° F for about 25 minutes or until toothpick comes out just barely clean.