

Joanne Weir's Mother's Best Chocolate Cake

Author: Joanne Weir, from her book *More Cooking in the Wine Country*

Carolyn T's
Main Cookbook

Servings: 10



1. Preheat oven to 350F. Melt the chocolate and butter in boiling water over medium heat, until smooth. Remove from the heat.
2. In a bowl, beat eggs, sugar, and vanilla until creamy. Add chocolate mixture.
3. Sift together flour, baking powder, baking soda, and salt. Add dry mixture to chocolate mixture, then add coffee and stir. Pour into two 8-inch greased cake pans and bake 25 to 30 minutes or until a toothpick comes out clean and the sides of the cake have just begun to shrink away from the edges. Allow cake to cool.
4. Mix together frosting ingredients until smooth. When cake is cool, frost between the layers, sides and top of cake.

CAKE:

4 ounces unsweetened chocolate, chopped
1/2 cup unsalted butter
1 cup boiling water
2 eggs
1 3/4 cups granulated sugar
1 1/2 teaspoons vanilla
2 1/2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1/2 teaspoon salt
1 cup hot coffee

FROSTING: (this has been increased
50% from the original recipe)

3/4 cup unsalted butter, at room
temperature
3 tablespoons milk
2 1/4 cups powdered sugar
3 ounces unsweetened chocolate, melted
1 1/2 teaspoons vanilla

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

*Per Serving (excluding unknown items): 683 Calories;
35g Fat (44.6% calories from fat); 7g Protein; 92g
Carbohydrate; 4g Dietary Fiber; 105mg Cholesterol;
480mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean
Meat; 0 Non-Fat Milk; 7 Fat; 4 Other Carbohydrates.*
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