

# MOCHA BUTTERCREAM CAKE

*makes: one 9-inch layer cake*

## INGREDIENTS

1 1/2 cups sugar	1/4 cup cocoa powder
1 cup buttermilk	3 1/3 cups powdered sugar
2 cups flour	3/4 cup butter
2 teaspoons baking soda	1/4 teaspoon salt
dash salt	6 tablespoons coffee
1/2 cup margarine	1 teaspoon vanilla
2 eggs	12 oz semisweet chocolate
1 cup hot water	1 cup whipping cream
1/2 cup cocoa powder	1 teaspoon vanilla
2 teaspoon vanilla	

**P**reheat oven to 350°F.

**C**ream together sugar and margarine. Add eggs, cocoa, milk, and flour. Mix baking soda and hot water; add to mixture. Add salt, then vanilla. Grease and flour two 9 inch cake pans. Pour mixture in pans. Bake for 20-30 minutes. Remove from oven. Cool on rack for ten minutes then remove from pans.

- F**or filling, sift together powdered sugar, cocoa. Cream butter and add to sugar mixture slowly. Add salt, and coffee. Beat 2 minutes. When cool, add vanilla and mix.
- T**o assemble, split cake layers and spread buttercream filling between layers. Save extra for optional decoration on top of chocolate frosting.
- F**or frosting, melt chocolate in double boiler with whipping cream and vanilla. Whisk until melted and smooth. Remove from heat. Spread over cake.