

## Black Magic Cake (from Hershey's Chocolate Treasury)

1 3/4 cups flour  
2 cups sugar  
3/4 cup cocoa  
2 teaspoons baking soda  
1 teaspoon baking powder  
1 teaspoon salt  
2 eggs  
1 cup strong black coffee  
1 cup buttermilk (or soured milk\*)  
1/2 cup vegetable oil  
1 teaspoon vanilla

Preheat oven to 350 degrees. Sift together dry ingredients and set aside. Beat eggs slightly. Add coffee, buttermilk, vegetable oil and vanilla. Mix well. Add dry ingredients 1/2 cup at a time. When well blended, beat on medium speed for 2 minutes.

Pour into greased 13" x 9" pan (or 2 9-inch, or 1 12-cup bundt pan - be careful not to overfill). Bake for 35-40 minutes, until a toothpick inserted comes out clean. Let cool on rack for 10 minutes before removing from pan. Frost as desired, or sprinkle with powdered sugar.

\*\* To sour milk : add enough milk to 1 tablespoon cider vinegar or lemon juice to make 1 cup.

### Royal Chocolate glaze

In a double-boiler, melt 6 oz semi- or bittersweet chocolate in 1/2 cup half-and-half. Stir constantly until smooth; let cool about 10 minutes before drizzling over cake.