

Dinah's Kitchen

Chocolate Cake

- 2 cups flour
- 1/2 cup unsweetened cocoa powder
- 2 cups sugar
- 1 teaspoon baking soda
- 1 cup water
- 1/8 teaspoon salt
- 1 cup butter
- 2 eggs
- 1/2 cup buttermilk or plain yogurt
- 1 teaspoon vanilla

In large bowl combine and sift flour, sugar, soda and salt. Set aside.

In small saucepan combine cocoa powder, water and butter. Bring to boil, stirring constantly. Pour over flour mixture. Beat until smooth, add eggs, buttermilk, and vanilla. Pour into greased and floured pan. Bake 325* about 30 minutes. Cool.

Chocolate Glaze:

- 4 ounces unsweetened chocolate
- 4 tablespoons butter
- 2 teaspoons vanilla
- 4 cups powdered sugar
- 1/3 cup boiling water

In medium saucepan combine chocolate and butter. Stir in powdered sugar and vanilla. Slowly add boiling water until smooth.