Black Magic Cake and Icing From Kathy Funke

Ingredients
1 ¾ cups flour
2 cups sugar
¾ cup cocoa
2 tsp baking powder
1 tsp baking soda
1 tsp salt
2 eggs
1 cup strong coffee
1 cup buttermilk
½ cup oil
1 tsp vanilla

Instructions
1. Combine flour, sugar, salt, baking soda and powder in mixing bowl
2. Add eggs, coffee, buttermilk, oil, and vanilla.
3. Beat on medium speed for 2 minutes
4. Pour batter into two 9 inch round cake pans
5. Bake at 350 for 30 – 35 minutes

Chocolate Icing

Ingredients
6 tbsp butter
1 lb confectioneers sugar
¼ cup light cream
1 ½ tsp vanilla
2 one oz squares unsweetened chocolate, melted and cooled

Instructions
1. Cream butter and gradually add sugar, blending well
2. Beat in cream and vanilla.
3. Add just enough sugar to get desired consistency
   For more creamy icing substitute and egg for about 2 tbsp cream.