



Six Layer Chocolate Cake

Courtesy of Rancho Valencia

- 3 ½ cups all-purpose flour
- 4 cups sugar
- 1 ½ cups cocoa powder
- 4 tsp baking soda
- 2 tsp baking powder
- 2 tsp salt
- 2 cups buttermilk
- 1 cup vegetable oil
- 4 large eggs
- 2 tsp vanilla
- 2 cups hot coffee



Method: Sift dry ingredients together, Add to the bowl fitted with paddle. Combine the eggs, buttermilk and oil with vanilla. Slowly add the coffee. Divide between two pans and bake at 325 till firm to the touch. Allow to cool on a rack.

Fudge Icing

- 1 lb room temp. butter
- 1 lb Powder Sugar
- 2/3 cup cocoa powder
- ¼ cup corn syrup
- 1-2 tblsp very hot water

Method: Beat Butter till very soft, Add powder sugar sift cocoa powder and add to butter, add corn syrup to desired consistency then add water.

Butterscotch Sauce

Melt butterscotch chip with a little heavy cream. Wisk till smooth.