



THE  
LITTLE FRENCH BAKERY

## THE LITTLE FRENCH BAKERY'S CHOCOLATE CAKE RECIPE

Makes about 2 dozen "Ice Cream Cones", or 2 eight-inch round layers

3/4 cup plus 2 Tbsp cocoa

2 eggs

1/2 cup vegetable oil

1 3/4 cup all-purpose flour

1 cup skim or 2 % milk

1/2 cup warm water

1/2 cup hot brewed coffee

1 1/2 tsp baking powder

1 1/2 tsp baking soda

1 tsp salt

1 Tbsp vanilla extract (real, not imitation)

### Directions:

Preheat your oven to 350 degrees F. Be sure the oven rack is centered in the oven.

In the bowl of a stand mixer fitted with the paddle attachment, or a medium sized mixing bowl, combine dry ingredients. Whisk to lighten and mix. Add eggs, oil, milk and vanilla.

Using the stand mixer, a hand mixer beat batter on low to medium speed for 1 minute. Stop, scrape the bowl's sides and bottom be sure all ingredients are well mixed. Beat for another 30 seconds. Carefully add

the warm water and coffee. Switch to a spoon or spatula and thoroughly mix the liquids into the batter. The batter will be thin in consistency. Spoon/pour the batter into the cones, do not fill more than half full. Bake 12-15 minutes, until a toothpick inserted into the cupcake is clean, and the cake springs back to the light touch. Be careful not to over-bake.