

## Rich Chocolate Cake II

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**Rated:** ★★★★★

**Prep Time:** 20  
Minutes

**Ready In:** 1 Hour  
20 Minutes

**Submitted By:**  
Krissy

**Cook Time:** 1  
Hour

**Servings:** 24

"A very easy dense chocolate cake, almost like a devil's food. Recommended frostings for this cake are, Cream Cheese Frosting, Boiled Frosting, or a dusting of confectioners' sugar."

### INGREDIENTS:

3 cups all-purpose flour	1/2 teaspoon salt
2 cups white sugar	2 cups hot brewed coffee
1/2 cup unsweetened cocoa powder	2/3 cup vegetable oil
2 teaspoons baking soda	2 tablespoons vanilla extract

### DIRECTIONS:

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.
2. In a medium bowl, stir together the flour, sugar, cocoa, baking soda and salt. Add the hot coffee, oil and vanilla, mix until smooth. Pour into the prepared pan.
3. Bake for 45 to 60 minutes in the preheated oven. Test with a toothpick for doneness. Allow cake to cool before topping or frosting.

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Dinner**

*Makes planning  
easy.*

*-- Angela Sackett*



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