**Moist Chocolate Cake Recipe**

**Ingredients**

* 1 cup all-purpose flour
* ½ teaspoon salt
* ½ teaspoon baking powder
* 1 teaspoon baking soda
* 1/3 cup plus 1 tbsp. baking cocoa
* 1 cup sugar
* ½ cup canola oil
* ½ cup brewed coffee
* ½ cup milk
* 1 large egg
* ½ teaspoon vanilla extract
* **FAVORITE ICING:**
* 1 cup milk
* 5 tablespoons all-purpose flour
* 1/2 cup butter, softened
* 1/2 cup shortening
* 1 cup sugar
* 1 teaspoon vanilla extract

**Directions**

1. Preheat oven to 325°. Sift together dry ingredients in a bowl. Add oil, coffee and milk; mix at medium speed 1 minute. Add egg and vanilla; beat 2 minutes longer. (Batter will be thin.)
2. Pour into two greased and floured 6-in. round baking pans (you may have enough batter left to make a few cupcakes as well).
3. Bake 25-30 minutes. Cool 10 minutes before removing from pans. Cool on wire racks. Meanwhile, for icing, combine milk and flour in a saucepan; cook until thick. Cover and refrigerate.
4. In a bowl, beat butter, shortening, sugar and vanilla until creamy. Add chilled milk mixture and beat 10 minutes. Frost cooled cake.

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