

Chocolate Cake

Partially rehydrate dehydrated cherries in hot water for 3 or 4 minutes or until plump.

- 2 eggs
- 1 cup white sugar
- ½ cup canola oil
- 1 cup buttermilk
- 3 tablespoons cocoa
- 2 cups flour
- 1 teaspoon baking powder
- 1 cup hot coffee (or hot water)
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- ½ cup dehydrated cherries rehydrated

Mix eggs, sugar, oil, buttermilk, vanilla, baking soda, and cocoa in a bowl. Slowly add hot coffee. Stir in flour and baking powder and cherries. Beat until smooth. Pour into 9 x 13 pan. Bake at 350°F for 20-30 minutes or until toothpick comes out clean. Do not over bake.

* recipe adapted from "For the Breasts and the Rest of Friends" ISBN 0-9735239-1-3