

Mexican Chocolate Cake Recipe:

makes one 8 inch round cake

You will need:

1 1/2 cup of flour

1 cup of sugar

1/2 cup of unsweetened cocoa

2 teaspoons of cinnamon

1 teaspoon of baking soda

1/4 teaspoon of cayenne pepper or chili powder

1/4 teaspoon of salt

1 cup of cold water

1/4 cup of canola oil

1 tablespoon of balsamic vinegar

1 tablespoon of vanilla extract

Preheat the oven to 350 degrees. Butter an 8 inch cake pan, set aside.

In a large bowl, whisk all dry ingredients. Add the wet ingredients and mix well until batter is fully combined. Pour batter into prepared cake pan and bake for about 30 minutes, or until a toothpick inserted in the center of the cake comes out clean.

Let cake cool for 10 minutes, remove from pan and finish cooling it in a wire rack.

Chocolate Glaze Recipe (optional):

Confectioner's sugar

Unsweetened cocoa

Cinnamon (optional)

Water

For the glaze, combine confectioner's sugar and cocoa using a 2 for 1 ratio (2 parts sugar, 1 part cocoa). Use small amounts of water by the spoon full to moisten it and bring to the consistency you want. For this cake, I used less than 1 cup of sugar and half that amount of cocoa. I also added a pinch of cinnamon to it.

