

Mexican Chocolate Cake

1/4 cup unsalted butter
1/4 cup vegetable oil
2 tablespoons cocoa powder
1/2 cup water
1 cup flour
1/2 teaspoon baking soda
1 cup sugar
1/4 cup milk
1 teaspoon vinegar
1 egg
1/2 teaspoon cinnamon
1/2 teaspoon vanilla

Preheat oven to 350 degrees.

Melt the butter in a large mixing bowl in the microwave for 1 minute.

Add the vegetable oil, cocoa, and water and stir until well combined.

Pour the milk into a measuring cup and add the vinegar to it, set aside.

To the large mixing bowl, add the flour, baking soda, sugar, and cinnamon and mix.

Pour in the milk mixture, eggs, and vanilla and then stir carefully until the batter is smooth. Do not overbeat.

Grease a small loaf pan and pour the batter into it.

Bake 40 minutes until the center is springy to the touch.

Allow to cool before frosting with Chocolate Glaze.

For Chocolate Glaze - mix the following together and drizzle over cooled cake.

1/4 Cup confectioner's sugar
2 Tablespoons Cup cocoa powder
1.5 Tablespoons milk

