

Mexican Chocolate Cake

1/4 cup unsalted butter, melted

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 teaspoon cinnamon

Pinch cayenne pepper

1/4 cup buttermilk

1 egg

1/2 teaspoon vanilla

Preheat oven to 350 degrees.

In a large mixing bowl combine butter, vegetable oil, cocoa, and water and stir until well combined.

Add the flour, baking soda, sugar, cinnamon, cayenne pepper and mix.

Pour in the buttermilk, egg, and vanilla and then stir carefully until the batter is smooth. Do not overbeat.

Grease a loaf pan and pour the batter into it.

Bake 40 minutes on the middle rack in oven until the center is springy to the touch.

Allow to cool before drizzling with Chocolate Glaze.

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

2 T confectioner's sugar

1 Tablespoon cocoa powder

1 Tablespoon milk (add by the drop to reach drizzling consistency)