

Mario Bosquez's Mexican Chocolate Cake

Ingredients:

1 stick butter
½ cup oil
4 tbsp cocoa
1 cup water
2 cups unsifted flour
1 tsp baking soda
2 cups sugar
½ cup sour milk (buttermilk)
2 eggs, beaten
1 tsp cinnamon
1 tsp vanilla

Directions:

1. Preheat oven to 350 degrees. Combine butter, oil, cocoa and water in sauce pan. Heat until mixture can be whisked smooth.
2. Combine flour, baking soda, sugar, milk, eggs, cinnamon and vanilla in a large bowl. Combine with first mixture. (You don't need an electric mixer.)
3. Pour batter into a greased 9x13" pan. Bake 20-25 minutes, or until toothpick inserted in center comes out clean.
4. If you are going to use the Mexican Chocolate Icing: Five minutes before the cake is done, prepare the icing. Let cake cool before you ice it.

I frosted the cake with the icing below but might have prepared a whipped cream icing. However, you should sprinkle with pecans!

They recommend leaving it in the pan and serving from there but I took it out onto a cake plate.

Mario Bosquez's Mexican Chocolate Icing

1 stick butter
4 tbsp cocoa
1 pound confectioners' powdered sugar
1 tsp vanilla
1 cup chopped pecans, plus some whole ones to surround the cake.

Combine butter, cocoa, and milk in saucepan. Heat until bubbles form around edge. Remove from heat.

Add vanilla and chopped nuts. Also add a sprinkling of sugar, beat, more sugar, beat, etc., until consistency seems right.

Ice cake while frosting is warm, not stiff.

MarthaStewart.com