

BETTER-THAN-THE-BACK-OF-THE-BOX CHOCOLATE CAKE We all need a perfect chocolate cake in our pocket. It's the one we turn to when a child shares that there's a *siyum* tomorrow, or when it's Friday afternoon and we're in the mood to bake an extra Shabbos treat. It's great with ice cream for dessert, or with coffee for breakfast. And whether we sit down to enjoy a whole slice without guilt, or we take "just a sliver" at a time, a comforting chocolate cake makes us (and our families) smile.

INGREDIENTS

- 1¾ cups sugar
- ¾ cup oil
- ¾ cup orange juice
- ¾ cup water
- 2 eggs
- 1 tsp vanilla extract
- 2 cups flour
- ½ cup cocoa powder
- 1 tsp baking soda
- 1 tsp instant coffee granules

GLAZE

- ¾ cup confectioners' sugar
- 3 Tbsp cocoa
- ½ tsp instant coffee granules, dissolved in 2 Tbsp boiling water
- 3 Tbsp oil

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 In a 9 x 13-inch baking pan, combine sugar, oil, orange juice, water, eggs, and vanilla.
- 3 Add flour, cocoa powder, baking soda, and coffee; mix well. Bake for 40-45 minutes. Let cool.
- 4 Prepare the glaze. In a bowl, combine confectioners' sugar, cocoa, prepared coffee, and oil. Spread over cooled cake.

YIELD

1 cake

PREP

This cake freezes well, with or without the glaze.

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9 X 13

