

# Betty's One Layer Mexican Chocolate Cake



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In this video, Betty demonstrates how to make a One Layer Mexican Chocolate Cake. This is a rich, dark chocolate cake, enhanced by the flavors of cinnamon, red pepper, and coffee.

## Ingredients:

- 1 ½ cups all purpose flour
- 1 cup sugar
- ½ cup unsweetened cocoa powder
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- ¼ teaspoon ground red pepper (cayenne)
- ¼ teaspoon salt
- 1 cup cold water
- ¼ cup vegetable oil
- 1 tablespoon brewed coffee, cooled
- 1 tablespoon vanilla extract
- cooking oil spray

In a mixing bowl, combine 1 ½ cups all purpose flour, 1 cup sugar, ½ cup unsweetened cocoa powder, 2 teaspoons ground cinnamon, 1 teaspoon baking soda, ¼ teaspoon ground red pepper, ¼ teaspoon salt, 1 cup cold water, ¼ cup vegetable oil, 1 tablespoon brewed coffee, and 1 tablespoon vanilla extract. Stir until mixture is smooth. Pour into a 9-inch cake pan that has been sprayed with cooking oil spray. Bake at 350 degrees (F) 25 to 30 minutes, or until a toothpick inserted into the center comes out clean. Remove from the oven and cool in pan for 10 minutes. Remove cake from pan and cool on wire rack until completely cooled. Serve as is, or frost with your favorite frosting. I will be posting a Mexican Chocolate Glaze for this cake in a couple of days. I hope you enjoy the cake! --Betty