

Here is a great recipe, complete with notes from the baker(s)!

From Charlie Patterson to Dee Walsh in a long-ago email:

Your Chocolate Cake Recipe & mine are similar. I do not use espresso.

I must now reveal the story of my cake which we have named Charlie's Blunder Cake. Barbara was reading a book where they made a cake called "Black Magic Chocolate Cake" and they extolled its goodness, so I looked up the recipe. The recipe contained 1 can of condensed tomato soup. I made the batter & placed it in the oven when Barbara came in & questioned me about how the batter looked with the Tomato Soup in it whereupon I uttered a few of those four letter words because I forgot to put the soup in the batter. Oh well the cake was already in the oven, let it bake & we will see what we have. Well it came out very tasty & quite moist. So we gave it the name of Charlie's Blunder Cake. The recipe is quite similar to yours.

Charlie's Blunder Cake

1 3/4 cup All Purpose Flour

2 cups Sugar

3/4 cup Hershey's Powdered Cocoa

2 tsp Baking Soda

1 tsp Baking Powder

1 tsp Salt

Mix these dry ingredients together & then add the below wet ingredients

2 Eggs

1 cup Buttermilk which I make using 1 cup Almond Milk Original with 1 tbsp Apple Cider Vinegar

3/4 cup Unsweetened Applesauce the original recipe called for 1/2 cup oil

1 tsp Vanilla Extract

Beat using Sunbeam Handheld Mixmaster for 6 minutes on medium speed

Greased & Floured 9 x 13 pan

Bake at 325 F 35 to 40 minutes, I start checking at 30 minutes.

I later made the Black Magic Chocolate Cake, we each had a piece on day one, weren't impressed. I tried it again on day two and like the advertising slogan for Milwaukee's Best Beer, "It just doesn't get any Better" & it didn't get any better so we threw it out.

Charlie