

Everyday Cocoa Cake

Servings : 8

Amount	Measure	Ingredient - Preparation Method
2	cups	all-purpose flour
3/4	cup	unsweetened cocoa powder
1 1/4	teaspoons	baking soda
3/4	teaspoon	salt
3/4	cup	unsalted butter - softened
1 3/4	cups	light brown sugar - packed
2	large	eggs
1	teaspoon	vanilla
1 1/3	cups	water
		powdered sugar for dusting

Preheat oven to 350. Butter a 9x2 inch round cake pan and dust with flour, knocking out excess.

Whisk together flour, cocoa, baking soda and salt.

Beat together butter and brown sugar with an electric mixer until pale and fluffy. Add eggs 1 at a time, beating well after each additino, then beat in vanilla.

Add flour mixture and water alternately in batches, beginning and ending with flour and mixing until just combined.

Pour batter into cake pan and bake in middle of oven until springy and tester comes out clean, 55 minutes to 1 hour. Cool in pan 1 hour. Invert onto a rack, invert again and dust with powdered sugar.