

This chocolate cake is moist, rich, and chocolaty. This cake is wonderful with or without frosting! You can also make a dozen cupcakes.

### Rich Chocolate Cake, Argentine Style

- 2 1/2 cups sifted cake flour
- 1 3/4 cups sugar
- 1/2 teaspoon salt
- 4 egg yolks
- 1 teaspoon baking soda
- 1 cup buttermilk or sour milk
- 1/4 pound sweet chocolate
- 4 egg whites, stiffly beaten
- 1/2 brewed coffee
- 1 cup (2 sticks) butter

Preheat oven to 350°. Grease three 8-inch layer cake pans and dust lightly with flour.

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Sift together the flour, salt and baking soda. Combine the chocolate and coffee in the top of a double boiler; place over hot water until melted. Cool. Cream the butter; gradually beat in the sugar until light and fluffy. Add 1 egg yolk at a time, beating well after each addition. Mix in the melted chocolate. Add the flour mixture alternately with the buttermilk, beating until smooth after each addition. Fold in the egg whites. Divide batter evenly among the prepared pans. Bake 35 minutes or until cake tester comes out clean. Cool on a cake rack 20 minutes before removing from pans. Cool thoroughly before frosting.



When cakes are made strictly with cocoa powder which contains mostly cocoa solids the chocolate cake flavor is somewhat subdued. The chocolate flavor can be stricken even more by mixing the cocoa powder with flour.

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Not: This cake is very rich and may crack and fall, but the flavor won't be affected.