

ALMOND-VANILLA COCOA CAKE

Ingredients

- 1 cup (2 sticks) butter
- 1 cup water
- 1/4 cup cocoa powder
- 2 cups sugar
- 1 tsp vanilla extract
- 1/4 tsp almond extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs, beaten
- 1/2 cup sour cream

Instructions

1. In a small bowl, whisk together flour, baking soda, and salt. Put sugar in a large bowl.
2. In a small saucepan, melt together the butter, water, and cocoa powder, whisking constantly until mixture reaches a gentle boil. Pour over sugar, add vanilla and almond extracts, and mix until dissolved.
3. Mix flour mixture into batter until fully blended. Mix in eggs and sour cream until combined. (Before adding eggs and sour cream, check temperature of batter to make sure it isn't hot enough to make them curdle.)
4. Pour batter into a greased and floured 9"x13" pan and bake at 350°F for 30-35 minutes, until a toothpick comes out clean.