

Charles and Sandy's wedding cake
(A recipe that asks the gastronomic question, "Is all chocolate-flavored decadence so simple?")

- 2¼ cups all-purpose flour
- 2 cups sugar
- ½ cup hot coffee (instant's OK)
- ½ cup cold water
- ½ cup creme de cacao liqueur
- ⅔ cup oil
- ¾ cup cocoa
- 1 teaspoon baking powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon vanilla
- 3 or 4 eggs (depending on size)
- 6-ounce package chocolate chips

Dump everything into a bowl except chocolate chips. Mix well. Fold chocolate chips into batter. Bake at 350 degrees. (Sometimes I make a layer cake or cupcakes or just put it in a 13-by-9-inch pan, so check time accordingly).

Are you ready for the frosting?

The Frosting

Just fold creme de menthe liqueur into whipped cream and refrigerate a bit. Then frost.

Or try a few melted chocolate chips and creme de cacao liqueur folded instead. (Note for non-purists: Spray-can whipped cream works just as well).

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