

Moist Chocolate Cake

2 cups sugar
1-3/4 cups flour
3/4 cup baking cocoa
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
2 eggs
1 cup strong brewed coffee
1 cup buttermilk
1/2 cup vegetable oil
1 teaspoon vanilla extract
1 tablespoon powdered sugar

In a large mixing bowl, combine the first 6 ingredients. Add eggs, coffee, buttermilk, oil, and vanilla; beat on medium speed for 2 minutes (batter will be thin). Pour into a greased and floured 10-inch Bundt pan.

Bake at 350* for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Dust with powdered sugar.