**Chocolate Cake** (Makes a 2 layer 8 inch cake)

3 cups flour

2 cups sugar

1/2 cup cocoa

2 teaspoons baking soda

1 teaspoon salt

2 cups hot water

3/4 cup vegetable oil

2 Tablespoons white vinegar

1 Tablespoon instant coffee granules

1 Tablespoon vanilla

Whisk together flour, sugar, cocoa, baking soda and salt.

Combine water, oil, vinegar, coffee and vanilla.

Add to dry ingredients and whisk until just combined.

Divide batter between pans.

Bake 30 minutes at 350.

Cool cakes in pan for 15 minutes.

Remove from pans and cool completely.

Chocolate Icing

1 stick butter

1 1/2 cups sugar

pinch of salt

1 1/4 cups cocoa powder

1 1/4 cups whipping cream

1/4 cup sour cream

1 teaspoon instant coffee granules

2 teaspoons vanilla

Melt butter in saucepan.

Stir in sugar, cocoa and salt.

Combine heavy cream, sour cream and coffee granules.

Gradually add to chocolate mixture and cook and stir until dissolved.  Do not boil.

Remove from heat and add vanilla.

Cool to room temperature (2-3 hours) and then frost the cake.