

Devil's Food Cake

1 $\frac{3}{4}$ cups flour	1 cup milk
1 $\frac{1}{2}$ cups sugar	2 eggs
1 $\frac{1}{4}$ teaspoons baking soda	2 teaspoons vanilla essence
1 teaspoons salt	$\frac{1}{2}$ cup oil
$\frac{1}{2}$ cup cocoa	

Mix all dry ingredients together. Mix all wet ingredients together in a jug and pour into the dry ingredients and blend together.

Add cake mix to greased tin and bake in a moderate oven (180°C) for approximately 30-40 minutes until a skewer inserted in the middle comes out clean.

Cool and ice with frosting.

Frosting

3 tablespoons butter	2 tablespoons cocoa
1 $\frac{1}{2}$ tablespoons hot water	$\frac{1}{2}$ teaspoon instant coffee
$\frac{1}{4}$ teaspoon vanilla	1 $\frac{1}{2}$ cups icing sugar

Cream butter, beat in cocoa. Dissolve coffee in hot water and mix into butter mixture. Beat in icing sugar to desired consistency.