

# TIM FARMER'S COUNTRY KITCHEN

## CHOCOLATE CAKE

*6 tablespoons butter  
1 cup sugar  
2 eggs  
1 cup all purpose flour  
6 tablespoons cocoa powder  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1 1/2 teaspoons vanilla  
3/4 cup half and half*



Let butter become room temperature. Cream together in stand mixer with sugar and eggs. Slowly add in dry ingredients until mixed well. Pour in vanilla and half and half and mix until smooth. Pour into greased 9x9 dish and bake at 350 degrees for 40 min. Remove and let cool before icing.

### **ICING**

*1/2 cup butter (1 stick)  
3 cups powdered sugar  
3/4 cup cocoa powder  
1/3 cup heavy whipping cream  
1 1/2 teaspoons vanilla*

Mix together ingredients until smooth. Spread over cake and serve.