

Hug in a Cup

#DOWSER SERIES



Dowser Series • Book 6

ARTIFACTS, DRAGONS, *and other* LETHAL MAGIC



MEGHAN CIANA DOIDGE

Hug in a Cup

Dark Chocolate Cake:

$\frac{3}{4}$	cup	cocoa powder, unsweetened
$1\frac{1}{2}$	cups	whole wheat pastry flour
$1\frac{1}{2}$	cups	sugar
$1\frac{1}{2}$	teaspoons	baking soda
$\frac{3}{4}$	teaspoon	baking powder
$\frac{3}{4}$	teaspoon	sea salt
2	large	eggs
$\frac{3}{4}$	cup	water, warm
$\frac{3}{4}$	cup	buttermilk or sour milk
3	tablespoons	safflower oil
$1\frac{1}{4}$	teaspoons	pure vanilla



Preheat oven to 350 degrees.

Using a wire sifter, sift the cocoa, flour, sugar, baking soda, baking powder, and salt into a mixing bowl.

Add eggs one at a time. Mix well.

Add water, then milk, oil, and vanilla. Stir until mixed, scraping the bowl well. Beat on high for 2 minutes.

Spoon batter into a paper-lined muffin tin. Fill each three-quarters full. Bake for 20 to 25 minutes.

Cool for 10 minutes, then transfer to a wire rack. When completely cooled, frost with buttercream icing.

Buttercream:

$\frac{1}{3}$	cup	butter, softened
$4\frac{1}{2}$	cups	powdered sugar
$\frac{1}{4}$	cup	milk
$1\frac{1}{2}$	teaspoons	pure vanilla

Beat butter until creamy.

Gradually add 2 cups of powdered sugar. Mix well.

Add vanilla and milk, mixing between additions.

Add remaining sugar until the frosting is of a spreadable consistency.



ADDITIONAL TIPS & TRICKS

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