***FROM MARY ELLEN TAYLOR’S THE UNION STREET BAKERY***

**Mike’s Chocolate Espresso Cake**

2 cups of All Purpose Flour

1 cup of Cocoa Powder

1-1/2 teaspoons of baking soda

½ teaspoon of salt

2-1/3 cups of granulated sugar

¾ cup vegetable oil

3 eggs plus one egg yoke

1 teaspoon of vanilla

1 cup of milk

½ cup of espresso powder

6 ounces of dark chocolate

**Glaze**

6 ounces of dark chocolate

½ cup of whipping cream

Mix together first five ingredients. Set aside. In another bowl, beat together oil and vanilla and then add in eggs one at a time. Mix instant espresso into milk in a saucepan and heat gently until espresso melts.

Alternating espresso mixture and flour mixture beat slowly into egg batter. Place batter in a parchment-lined round pan bake in a preheated 350-degree oven for 50 to 60 minutes. Let cool and then turn onto cooling rack.

For the glaze, heat the cream and then pour over the chocolate. Stir until melted. Pour over cake. When cooled, decorate with shaved chocolate.

**SWEET EXPECTATIONS, *A Union Street Bakery Novel* by Mary Ellen Taylor**

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