



Chocolate Dream Cake

Preheat oven to 350° F.
Grease an 8" x 8" cake pan.

Combine in the order listed below:

- ½ cup melted butter or canola oil
- 1 cup of brown sugar, packed
- 1 egg
- ½ cup cake flour
- 2 tablespoons cocoa
- ½ teaspoon vanilla
- ¾ cup walnuts (optional)

Mix thoroughly, spread in pan and bake for 20-25 minutes.
Cake is done when sides break away from the pan.

Chocolate Butter Icing

In medium sized bowl, beat until soft

- ¼ to ½ cup butter

Blend in

- 2 tablespoons cocoa

Add

- 2 tablespoons water or cream

Beat into this mixture

- 1 2/3 cups sifted confectioners' sugar

Add more water or cream if necessary to create the desired consistency. Spread icing on Chocolate Dream Cake to the thickness desired. Note: If a mocha flavour is desired, substitute strong coffee for the water or cream.

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