

## **Chocolate Coffee Cake**

**SOURCE: QUICK COOKING, May/June 2001 (Lauren Heyn – Oak Creek WI)**

### **INGREDIENTS:**

3 C all-purpose flour  
2 C sugar  
1 C cold butter OR margarine  
4 tsp baking cocoa  
3 tsp ground cinnamon  
1 tsp baking soda  
1/2 tsp baking powder  
1/2 tsp ground nutmeg  
1/8 tsp salt  
1/8 tsp ground cloves  
1 C raisins  
1/2 C chopped nuts  
2 C buttermilk

### **DIRECTIONS:**

In large bowl, combine flour + sugar – cut in butter till crumbly – set aside 1.25 C for topping – to remaining mixture, add cocoa, cinnamon, baking soda, baking powder, nutmeg, salt + cloves – mix well – stir in raisins + nuts - make a well in center – pour in buttermilk and stir just till moistened.

Transfer to greased 13x9" baking pan – bake 35-40 minutes at 350° F or till toothpick comes out clean - cool on wire rack.

Yield: 12-16 servings