

# Mexican Chocolate Loaf Cake

## Ingredients

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- 1 c Butter (softened)
- 1 1/2 c Brown Sugar
- 2 Eggs (beaten)
- 1 t Vanilla Extract
- 1 1/2 Abuelita Tablets
- 1 1/3 c Flour
- 1 t Baking Soda
- 1 c Hot Water (plus 2 tablespoons)

## Instructions

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- 1.Preheat oven at 375 degrees.
- 2.Cream the butter and sugar, then add eggs and vanilla. Melt the Abuelita in the microwave. (It doesn't melt liquid like chocolate, but is sort of a grainy texture.) Blend the Abuelita with the other ingredients.
- 3.Sift flour and baking soda. Alternate small portions of hot water with flour and mix until everything is evenly blended. The batter will be runny.
- 4.Pour into a loaf pan that has been sprayed with vegetable spray and bake at 375 degrees for 30 minutes, then reduce oven to 325 degrees and bake for another 20 minutes.

\*Note: Don't bother doing the toothpick test with this cake. It's meant to be kind of damp.

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If it's still runny on top, you might stick it in the oven a little while longer, but don't overcook it. Better to undercook it a bit than overcook.